

45 minutes

Serves 6-8

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Ingredients:

- 1 large (1.1-1.2kg) butternut, sliced into wedges
- Glug olive oil
- Salt and milled pepper
- ½ Tbsp (7ml) ground cinnamon
- 1 packet (350g) pearl couscous, cooked
- 1 packet (100g) pecan nuts, toasted
- Handful chopped fresh mint and parsley
- 1 tub (100g) pomegranate rubies

Method

1. Preheat oven to 200°C.
2. Drizzle butternut with oil, season and sprinkle with cinnamon.
3. Roast for 30-35 minutes or until golden.
4. Toss couscous with nuts, herbs and pomegranate rubies.
5. Serve topped with butternut.

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