

Eternal Harvest Casserole

James 3:18

Ingredients:

- 2 cups of prepared quinoa
- 1 butternut squash
- 2 carrots
- 2 parsnips
- 1 onion
- 2 minced garlic cloves
- 1 teaspoon of ground cinnamon
- 1 teaspoon of ground cumin
- 1 cup of vegetable broth
- 1/2 cup of chopped parsley
- 1/2 cup of pecans
- Salt and ground pepper

Instructions:

1. Begin by preparing the ingredients: Peel and cube the butternut squash. Peel and dice the carrots and parsnips. Chop the onion and mince the garlic. Chop and toast the pecans.
2. Preheat the oven to 375F and Grease a 9x13-inch baking dish.

Eternal Harvest Casserole Continued

Instructions Continued:

3. Use a large skillet to sauté the butternut squash, carrots, parsnips, onion, and garlic over medium-high heat until the vegetables reach tenderness.
4. Next, add the cinnamon, cumin, salt, and pepper into the skillet, and mix thoroughly. Add the pre-cooked quinoa and vegetable broth.
5. Transfer the ingredients from the pot to the greased baking dish. Cover the dish with foil and set it in the oven for 30 minutes.
6. Remove the foil from the dish and bake for an additional 10-15 minutes, or until the top turns golden brown and crispy.
7. Remove the dish from the oven and allow to cool for 5 minutes. Before serving, sprinkle the casserole with parsley and toasted pecans.