![Irish Yogurts Clonakilty logo]

YOGURT SQUASH AND BROCCOLI PASTA SALAD

By Irish Yogurts Clonakilty
Yogurt Squash And Broccoli Pasta Salad
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Method

- Preheat oven to 190c
- Cut the butternut squash in half, remove the skin with a peeler or knife and Cut into 1 cm cubes.
- Place on a roasting tray with olive oil and oregano, roast in the oven for 20 – 25 mins, remove from the oven and cool.
- While squash is cooking cook the pasta in boiling salted water 8 – 10 minutes until al dente, then strain and cool under cold running water.
- Cut the broccoli into small florets, cook in boiling salted water for 3 minutes, then strain and cool under cold running water.
- Toast the flaked almonds in the oven for 5 – 10 minutes until golden brown.
- To make the **Irish Yogurts Clonakilty Low Fat Natural Live Yogurt** or **Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt Irish Yogurts Clonakilty Low Fat Natural Live Yogurt** or **Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt** OR **Irish Yogurts Clonakilty Natural Kefir** dressing mince the garlic, split the chilli lengthways deseed it by scraping it with a knife, then chop the chilli finely.
- In a small bowl combine the garlic, chilli, yogurt, honey, olive oil, lemon juice and zest.
- To finish the salad combine the butternut squash, broccoli, pasta and raisins in a large bowl, coat with the **Irish Yogurts Clonakilty Low Fat Natural Live Yogurt** or **Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt** or **Irish Yogurts Clonakilty Natural Kefir** dressing.
- Place into a serving bowl and top with the flaked almonds

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Ingredients

- 400g Penne pasta
- 200g **Irish Yogurts Clonakilty Low Fat Natural Live Yogurt** or **Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt** or **Irish Yogurts Clonakilty Natural Kefir**
- 25g Honey
- ½ Butternut Squash
- ½ head Broccoli
- ½ red Chilli
- 1 garlic
- 25 ml olive oil
- 1 tsp dried oregano
- 50g flaked almonds

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