

Oh, My Goodness! Bowls

Ingredients for bowl

- 1 cup quinoa
- 16 oz. can of chickpeas
- Store-bought pesto, to taste
- 2 tablespoons extra virgin olive oil
- 16 oz. butternut squash noodles
- 2 tablespoons of hummus
- Roasted red peppers from jar
- Kalamata olives
- Roasted pepitas
- Goat cheese

Directions

- 1) Cook 1 c. of quinoa according to package instructions. This will yield about 4 c. of cooked quinoa (about 4 servings). Toss the cooked quinoa with [Lemon Vinaigrette](#) and chopped Italian parsley to taste; set aside.
- 2) Toss a 16 oz. can of chickpeas with your favorite homemade or store-bought pesto to taste; set aside.
- 3) Heat 2 T. extra virgin olive oil in a large skillet over medium-high heat. Add 16 oz. butternut squash noodles to the skillet and cook, tossing occasionally, until the noodles are fork tender; set aside.
- 4) To serve, dollop 2 T. of your favorite homemade or store-bought hummus in the bottom of 4 shallow bowls; divide the quinoa, chickpeas, and squash noodles between them. Top with slices of roasted red peppers from a jar, halved kalamata olives, roasted and salted pepitas, and goat cheese crumbles. Drizzle some of the reserved Lemon Vinaigrette over top if desired.