

**Roasted Veggie Succotash with Jambalaya Inspired Couscous:** Sweet potatoes, tomatoes, **Rio Luna Diced Jalapeños**, onions and corn roasted together and served over New Orleans Jambalaya inspired couscous and arugula tossed in a jambalaya vinaigrette with **Mizkan Organic Apple Cider** served with a **Mizkan Organic Apple Cider** mint yogurt sauce and topped with seared Andouille Sausage

- **Mizkan Diced Jalapeños**
- **Organic Apple Cider Vinegar**

#### **Rio Luna Roasted Vegetable Couscous**

2 cups sweet potatoes, small diced  
1 cup red onions, diced  
1 cup red peppers, diced  
2 cups corn  
1 tablespoon garlic  
8 oz Rio Luna Diced Jalapeños  
2 tablespoons salt and pepper  
3 cups water  
1 ½ cups Israeli Couscous

To roast the vegetables: Preheat the oven to 400 degrees F. Place the sweet potatoes, red onion, red pepper, corn, garlic and Rio Luna Diced Jalapeños on a large baking sheet. Drizzle vegetables with olive oil and gently toss. Season with salt and pepper. Place the pan in the oven and roast for about 30-35 minutes, stirring vegetables occasionally. Remove vegetables from the oven and set aside.

In a medium saucepan, bring three cups of water to a boil. Add a generous pinch of salt, stir in the Israeli couscous. Reduce heat to a simmer. Simmer until couscous is just tender, with a slight bite, about 10 to 13 minutes. Drain into a fine mesh strainer and rinse with cold water. Set aside.

In a large bowl, combine couscous and roasted vegetables. .

4. To make the dressing: In a small bowl, combine the vinegar, mustard, and garlic. Add the oil in a slow steady stream, whisking constantly. Season with salt and pepper to taste. Pour dressing over couscous and vegetables and stir until well combined. Serve at room temperature or chilled.

Makes 8 servings, approximately 1 cup each

### Jambalaya Vinaigrette

1 tablespoon paprika  
½ tablespoon garlic powder  
½ tablespoon pepper  
½ tablespoon onion powder  
1 teaspoon oregano  
½ teaspoon thyme  
½ teaspoon cayenne  
1 teaspoon salt  
2 tablespoons Dijon Mustard  
¼ cup Mizkan Organic Apple Cider Vinegar  
½ cup Light Olive Oil  
Salt to taste

Combine all ingredients in a blender and reserve.  
Makes 1 cup

### Mint Yogurt Jalapeño Sauce

1 tablespoon Rio Luna Jalapeño, diced  
1 cup Greek yogurt, plain  
¼ cup mint  
1 tablespoon Mizkan Organic Apple Cider Vinegar  
½ teaspoon fresh lemon zest  
Salt and Pepper to taste

Combine and set aside  
Makes 1 cup

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8 cups Rio Luna Roasted Vegetable Couscous  
½-1 cup of Jambalaya vinaigrette  
4 cups baby arugula  
2 cups cherry tomatoes, quartered  
½ cup Jalapeño Mint Yogurt Sauce  
1 pound Andouille Sausage, sliced and griddled

In a large bowl toss the couscous and the Jambalaya vinaigrette. Add arugula and cherry tomatoes. Divide in 16 portions and drizzle with Jalapeño Mint Yogurt Sauce and top with 1-2 pieces of Andouille Sausage. Makes 16 servings.