

# BUTTERNUT SQUASH TIKKA MASALA RICE BOWL

Butternut Squash Tikka Masala is a rich and flavorful vegetarian twist on the classic Indian dish, featuring roasted butternut squash simmered in a creamy, spiced tomato sauce. This comforting dish is perfect when served over basmati rice or with warm naan, offering a hearty blend of sweet, smoky, and tangy flavors.








## Ingredients:

- 6 oz. Brown Rice
- 3 oz. Butternut Squash Bisque
- 3 oz. tikka masala
- Sliced bell peppers
- Sliced red onions
- 3 oz. tofu (may substitute shrimp or chicken)
- Naan bites as garnish

## Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large mixing bowl, empty cornbread dry mix.
3. Add Butternut Squash soup and mix until smooth.
4. Pour mixture into a baking pan and bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
5. Let cool, slice and top with hot honey, sage, and sliced jalapenos.

Product	Description	Code #	Pack Size
 Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices. 	0662472	2/8 lb.
 Brown Rice	This brown rice delivers restaurant-quality texture and flavor with minimal effort. Made with just water, long-grain brown rice, and a touch of canola oil; it's a blank canvas for your culinary creativity.  	0445025	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian