



# Butternut Squash Fiesta “Rice” Salad



*Developed by Hungry Girl. Brought to you by [Green Giant](#) ! [CLICK HERE](#) for a \$1-off coupon... and [check the store locator](#) to find Riced Veggies near you!*

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1/8th of recipe (about 3/4 cup): 122 calories, 2g total fat (<0.5g sat. fat), 233mg sodium, 22.5g carbs, 4g fiber, 4g sugars, 4g protein

**Prep:** 10 minutes    **Cook:** 15 minutes

**Chill:** 1 hour

## Ingredients

- Two 10-oz. packages [Green Giant Riced Butternut Squash](#)
- One 15-oz. can black beans, drained and rinsed
- 1 cup halved cherry tomatoes
- 3/4 cup frozen sweet corn kernels (by Green Giant, of course!), prepared
- 1/2 cup chopped yellow bell pepper
- 2 tbsp. chopped fresh cilantro
- 2 tbsp. lime juice
- 1 tbsp. olive oil
- 2 tsp. taco seasoning
- 1/4 tsp. salt

## Directions

- Cook Green Giant Riced Butternut Squash according to package directions. Repeat with 2nd package.
- Transfer to a strainer to drain and cool.
- Meanwhile, combine remaining ingredients in a large bowl. Mix well.
- Add Riced Butternut Squash, and gently stir.
- Cover and refrigerate for at least 1 hour.

**MAKES 8 SERVINGS**

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