

Roasted Butternut Squash Salad with Warm Cider Vinaigrette

Makes 2 meal size salads or 4 side salads

Ingredients

Salad

1 (1 ½ lb.) butternut squash, peeled, seeded and cut into ¾ inch cubes
2 Tablespoons olive oil
1-2 Tablespoons pure maple syrup or brown sugar
1 teaspoon kosher salt
½ teaspoon black pepper
4 ounces baby greens, washed and dried (I use a baby arugula blend)
½ cup walnut halves or pecans, toasted
½ cup dried cranberries
Parmesan cheese, freshly grated

Vinaigrette

¾ cup apple cider or apple juice
2 Tablespoons apple cider vinegar
2 Tablespoons minced shallot or red onion
1 teaspoon mustard (your favorite kind)
½ teaspoon salt
¼ teaspoon black pepper
6 Tablespoons olive oil

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 400 degrees F.
2. Place squash in large bowl. Drizzle with olive oil and maple syrup. Add salt and pepper and toss well.
3. Place squash on large sheet pan. * Roast for about 40 minutes, tossing after 20 minutes to ensure even roasting. Squash is done when easily pierced with fork. Prepare vinaigrette while squash is roasting.
4. Add apple cider, vinegar and shallot to small pan. Bring to a simmer.
5. Simmer 6-8 minutes until reduced by half or to about 1/3 to ½ cup.
6. Remove from heat and place in small bowl.
7. Whisk in mustard, salt and pepper.
8. Whisk in olive oil in a slow steady stream.
9. Divide greens among bowls. Drizzle a bit of the vinaigrette over greens to moisten.
10. Evenly divide nuts, dried cranberries and squash over the top of the greens.
11. Drizzle with more vinaigrette and sprinkle with Parmesan cheese.

*Use a large (12 x 17) sheet pan with low sides to ensure good air flow for roasting. If you don't have a large sheet pan, use 2 small pans on different racks and rotate them halfway through.

[Link to Video](#)