



# Fall Harvest Squash & Pomegranate Salad

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes

## Ingredients

- 2 tbsp extra virgin olive oil
- 1 small butternut squash, halved, peeled, and cut into 1/4 inch half circles (see Chef's Note)
- 2 tbsp honey
- 1/2 cup raw pepitas
- 1 tsp ground cinnamon
- 1/4 tsp cayenne pepper
- 1 head kale, shredded
- 4 cups shredded brussels sprouts
- arils from 1/2 pomegranate
- 4-6 fresh figs (optional)
- 1/2 cup shredded gouda cheese

## Pomegranate Vinaigrette:

- 1/4 cup extra virgin olive oil
- 1 shallot, thinly sliced
- 1 tbsp chopped fresh sage
- 1/4 cup pomegranate juice
- 2 tbsp balsamic vinegar
- 2 tbsp honey
- kosher salt and black pepper
- 1 pinch crushed red pepper flakes

## Instructions

Preheat the oven to 425°F. On a baking sheet, toss together the butternut squash

one tablespoon olive oil, 1 tablespoon honey, 1/2 teaspoon cinnamon, and a pinch each of salt and pepper. Transfer to the oven and roast for 25-30 minutes, flipping halfway through cooking, until the squash is tender.

Line a separate baking sheet with parchment paper. Add the pepitas, 1 tablespoon olive oil, 1 tablespoon honey, 1/2 teaspoon cinnamon, the cayenne, and a pinch of salt. Arrange in a single layer. Transfer to the oven and bake for 8-10 minutes or until the pepitas are toasted. Watch closely!

Meanwhile, in a large salad bowl, combine the kale, brussels sprouts, and pomegranates.

#### Vinaigrette:

Heat the olive oil in a medium skillet over high heat. When the oil shimmers, add the shallots and sage, cook until fragrant, 2-3 minutes. Remove from the heat, let cool slightly. Add the pomegranate juice, balsamic vinegar, and honey. Season with salt, pepper, and crushed red pepper flakes.

Pour the vinaigrette over the salad, tossing to combine. Add the roasted squash, gently tossing. Top the salad with toasted pepitas, figs, if using, and cheese. Eat and enjoy!

#### Chef's Notes:

Squash: You can substitute delicata squash for butternut, if you prefer. You don't have to peel it as the skin will soften enough during roasting to eat.

To Make Ahead: Combine the greens, pomegranates, and roasted squash in a salad bowl, but leave the seeds out. Store the bowl in the fridge, covered, and keep the seeds and vinaigrette separate. Then, just before serving, warm the vinaigrette and toss the salad together.

Leftovers: leftovers will keep well for 2-3 days. This salad is delicious warmed or chilled.

*Recipe by Half Baked Harvest*