



Roasted Butternut Squash and Apple Salad

Makes: 4-6 servings

Prep Time: 15 minutes Cook Time: 25 minutes

Total Time: 50 minutes

- 1 butternut squash, peeled, seeded and cut into bite-size pieces
- 2 tbsp extra-virgin olive oil
- 1 tsp salt
- 6 oz (about 9 cups) mixed baby greens
- 1 apple, such as Fuji, Gala, Opal or Honeycrisp, cored and sliced

Salad Dressing:

- 1/3 cup extra-virgin olive oil
 - 1/4 cup balsamic vinegar
 - 2 tbsp lemon juice
 - 1 tbsp fig preserves
 - Kosher salt & freshly ground pepper
-
- 5 oz goat cheese, crumbled
 - 1/4 cup walnuts, toasted and chopped
 - 1/4 cup pomegranate seeds

Preheat the oven to 400°. Line a baking sheet with a silicone baking mat or aluminum foil.

In a bowl, toss the squash with the olive oil and salt. Arrange the squash in a single layer on the prepared sheet. Bake for 20 to 25 minutes, until the squash is slightly browned. Remove from the oven and let cool for 10 minutes.

Whisk together the olive oil, vinegar, lemon juice, fig preserves and a pinch each of salt and pepper. Taste and adjust seasoning as needed.

In a salad bowl, toss together the mixed greens, squash, apple and vinaigrette. Top with the goat cheese, walnuts, and pomegranate seed before serving.