

BUTTERNUT SQUASH SALAD

serves 8

A holiday staple at our house this salad is the perfect two-in-one holiday side dish combination of a green salad and starch. I use butternut squash, acorn squash and even sweet potatoes on a bed of mixed greens with crunchy toasted pecans, pomegranate seeds and creamy chevre goat cheese. A beautiful and healthy dish for any celebration.

1 lb. squash or sweet potatoes (1 inch dice)
¼ cup olive oil
2 tablespoons pure maple syrup
1 tablespoon orange liqueur
Kosher salt and fresh ground pepper to taste

½ cup pomegranate seeds (or dried cranberries)
Zest of one orange
1 cup toasted pecans
1 log chevre goat cheese (crumbled)
15 oz. packaged mixed greens

Preheat oven to 400 degrees. Toss squash or sweet potatoes in olive oil, maple syrup and orange liqueur. Season with salt and pepper and toss to coat evenly. Place on a baking sheet covered in parchment paper and roast 15-20 minutes until soft and just beginning to brown. Meanwhile, prepare dressing (recipe below) and place mixed greens in a large bowl. Allow squash to cool to room temperature. Lightly toss greens in a small amount of the dressing. Add squash, pomegranate seeds, orange zest, pecans and goat cheese. Drizzle with dressing to taste. Season with more kosher salt and freshly ground pepper.

dressing

¾ cup extra virgin olive oil
1 tablespoon fresh squeezed orange juice
¼ cup apple cider vinegar
1 tablespoon pomegranate juice
1 heaping teaspoon Dijon mustard

1 tablespoon orange zest
1 teaspoon kosher salt
½ teaspoon fresh ground pepper
1 small shallot finely minced

Whisk olive oil, orange juice, pomegranate juice and vinegar together in a small bowl. Add mustard and whisk until well combined and emulsified. Add zest, salt, pepper and shallot and stir to combine.