

Butternut Squash Salad

I add dried tart cherries to this salad to give it a surprise ingredient.



Ingredients:

- 1 butternut squash (1 1/2 lb.)
- 1/4 cup ;1 1/2 Tbsp. olive oil (divided)
- 1 1/2 Tbsp. maple syrup
- 2 tsp. salt (divided)
- 1 tsp. pepper (divided)
- 1 shallot (2 Tbsp. minced)
- 1/4 cup apple cider
- 2 Tbsp. cider vinegar
- 2 tsp. Dijon mustard
- 3/4 cup pecan halves (divided)
- 1/2 cup dried cherries (divided)
- 1/2 cup crumbled aged goat cheese
- Mixed greens (red and green leaf lettuce plus arugula mix)

Equipment:

- Rimmed baking pan
- Large salad bowl

Butternut Squash Salad:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat oven to 400 degrees		
	Toast all of the pecans and set aside	2	15
	Pierce squash with fork in several places. Microwave	3	
	Peel squash and cut into 3/4" chunks	3	
	Toss squash with 1 1/2 Tbsp. olive oil, syrup, 1 tsp. salt, 1/2 tsp. pepper	1	
	Transfer squash to baking pan and bake		
	Mince shallot (2 Tbsp.)	2	15
	Combine cider, vinegar, and shallots in a saucepan.	1	
	Bring to a boil and simmer vinegar and shallots. Reduce to 1/4 cup	6	
	Remove from heat. Whisk in mustard, 1/4 cup olive oil, 1 tsp. salt, and 1/2 tsp. pepper	1	
	Turn squash and add half the cherries. Bake		7
	Toss greens, 1/2 cup pecans, and vinaigrette in a large salad bowl.	1	
	Test squash for doneness. Remove from oven and let cool.	5	
	Add roasted squash in a layer on top of lettuce	3	
	Garnish with remaining pecans, goat cheese, and cherries	1	
	Total	46	