

Butternut Squash Salad with Roasted Almonds & Feta Cheese

Yield: 10 portions

1/2 LOCAL butternut squash, peeled, seeded, cut into 1-inch cubes
2 Tbsp. brown sugar
salt and pepper to taste
1/2 cup olive oil, divided
1 Tbsp. Dijon mustard
2 Tbsp. white wine vinegar
Mixed Romaine and red leaf lettuce
1/2 cup sliced, roasted almonds
1 cup crumbled Feta cheese

Preheat oven to 400F.

Season squash with sugar, salt, pepper and ¼ cup oil. Roast for 30 to 40 min. until golden brown. Let cool.

Combine mustard, remaining oil, vinegar, salt and pepper in a bowl and mix well.

Clean, wash and cut the lettuce. Mix together.

Arrange lettuce on a salad plate. Top with roasted squash, almonds and cheese. Add dressing and serve.

