

Kale, Quinoa & Roasted Butternut Squash Salad

INGREDIENTS

Salad

2 tbsp. Lemon Olive Oil
2 tbsp Grapefruit White Balsamic
2 c butternut squash, peeled & cut into 1/2" cubes.
2 c prepared quinoa, cooled
6 cups washed, dried mixed greens
1/2 c toasted pumpkin seeds
1/2 c shaved Pecorino

Dressing

pinch of sea salt
1/2 c Lemon Olive Oil
1/3 c Grapefruit White Balsamic
2 tablespoons minced shallot
2 tablespoons grainy mustard
pinch of sea salt
fresh ground pepper

METHOD

Preheat the oven to 400 F. In a large bowl whisk the 2 tablespoons of olive oil with 2 tablespoon of balsamic. Add the butternut squash and toss to dress with olive oil and balsamic. Place the butternut squash in a single layer in a pan or on a baking sheet and roast for 25 minutes, or until the squash becomes golden brown. Allow to cool. In a blender or food processor, add all of the dressing ingredients. Process to combine well, and adjust seasoning accordingly. Combine 1/2 of the butternut squash, quinoa, and kale and arrange on a large platter or in a large shallow salad bowl. Add some dressing and toss to combine. Add the rest of the butternut squash over the top, sprinkle with the toasted pumpkin seeds, and shaved Pecorino.

Makes: 6

Time: 40 mins + cool time

