

Roasted winter Squash Salad (PK)

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Default 1 Servings

Qty	Unit	Ingredient
1	Each	Acorn Squash Cut into 8 to 10 fingers
1	Each	Delicata Squash Cut into 1/2 moons
0.5	EAch	Butternut Squash Cut into Cubes
0.25	Cup	Oil
		Salt / Pepper to taste
Dressing		
1	EAch	Lemon Juiced and Zested
2	Ounces	Cider Vinegar
4	Ounces	Vegetable Oil
1	Teaspoon	Dijon Mustard
1	Clove	Garlic on the microplane
0.25	Cup	Honey
		Salt/ Pepper
Garnish		
6	Ounces	Goat Cheese Crumbled
4	Ounces	Pumpkin Seeds Toasted

1. After squashes are cut, season with salt and pepper then roast at 350 to 375 till tender
2. Remove from oven and let sit at room temperature

Dressing:

1. Place cider vinegar, lemon juice, garlic, dijon and honey in a bowl and whisk till everything is together
2. slowly add oil and whisk vigorously till vinaigrette comes together
3. Taste and balance the flavor with Salt and Pepper... If you prefer a little sweater add more honey

Building

1. Place squash into bowl and toss with the vinaigrette do not oversaturate add chopped parsley and toss...
2. Check seasoning and add salt or pepper if needed
3. Place squash on platter and garnish with Goat Cheese and pumpkin seeds. serve room temp or slightly warm