



ROASTED BUTTERNUT SQUASH SPINACH SALAD WITH GOAT'S CHEESE *Adapted from Salt & Lavender*

Ingredients

- 1 small butternut squash
- olive oil
- salt & pepper, to taste

Dressing:

- 4 teaspoons lemon juice
- 2 teaspoons honey
- 1 teaspoon Dijon mustard
- 2-3 cloves garlic, minced
- pinch of ground cumin
- pepper, to taste
- 2 tablespoons olive oil

Other:

- 1 (16 ounce) package of spinach
- 1/4 cup (or to taste) dried cranberries
- 1/4 cup (or to taste) pumpkin seeds
- goat's cheese, to taste
- 10 leaves fresh basil



Photo by Salt & Lavender

Instructions:

1. Preheat oven to 400F, and move the rack to the top third of the oven. Line a baking sheet with tin foil for easy clean-up.
2. Prepare the squash by cutting the ends off, then slicing it in half lengthwise. Cut each half into 1/2" slices width-wise so you end up with half-moon shapes. Cut the pieces in half again to make them more bite-sized. Place squash slices on the baking sheet and toss with about a tablespoon of olive oil and some salt and pepper.
3. Meanwhile, combine dressing ingredients to make the dressing (I used a jar). Refrigerate until needed.
4. Once the squash is cooked, let it cool while you prepare the rest of the salad. Add spinach to a large bowl and then add the dried cranberries, pumpkin seeds, goat's cheese (crumble it with your fingers), and basil (tear it into small pieces).
5. Toss salad with the dressing and squash and serve immediately.
6. ENJOY!

Yields: 4-6 servings