



Roasted Acorn Squash and Spring Greens Salad

Adapted from TheCleanFoodClub.com

Makes 4 entree salads Total time 35 minutes

Ingredients - Salad:

- 1 medium acorn squash (or other winter squash)
- 2 Tbsp oil
- 1 pinch each salt and pepper
- 8 cups salad greens washed (spinach + arugula or other combo)
- 1 large plum or other fresh fruit, large dice (or 2 Tbs dried fruit)
- 1/2 cup feta cheese (optional)
- 2 Tbsp roasted pepitas (optional)
- 2 Tbsp crispy chickpeas (optional - recipe on reverse)

Ingredients - Dressing:

- 3 Tbsp olive oil
- 2 Tbsp balsamic vinegar
- 2 tsp honey or maple syrup (if needed)
- salt and pepper to taste

Preparation:

Preheat oven to 425 degrees F.

Cut squash lengthwise, scoop out seeds and pulp. Cut halves into 1/2 inch slices.

Place squash slices on a baking sheet, drizzle with 2 Tbs oil, salt and pepper. Toss to coat.

Roast in oven for 15-20 minutes until tender when pierced with fork. Set aside to cool.

Place greens, fruit and feta cheese (optional) in a serving large bowl.

In a separate mixing bowl, add dressing ingredients and whisk to combine.

When squash is cool enough to handle, peel skin off the slices and discard. Add slices to the serving bowl. Drizzle balsamic dressing over the salad and toss to combine.

Top with optional pepitas and chickpeas. Enjoy!

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