WINTER SQUASH

Butternut Squash Salad

**SALAD**
2 cups of butternut squash, peeled and cubed into 3/4 inch pieces
1 cup cooked quinoa
3 large handfuls of arugula or mixed greens
1/4 cup thinly sliced red onion
1 cup pomegranate seeds (about 1 small pomegranate)

1 tsp fresh rosemary, chopped (or 1/4 tsp dried)
1 tsp fresh thyme, chopped (or 1/4 tsp dried)
1/4 tsp salt

**MAPLE VINAIGRETTE**
1.5 Tbl pure maple syrup
1 Tbl apple cider vinegar
1 tsp Dijon mustard
1/4 tsp salt
2 Tbl olive oil

Preheat oven to 400F. Toss butternut squash, rosemary, thyme and salt in a bowl with some olive oil to coat. Place on a lined baking sheet and bake in preheated oven for 15-20 minutes. Let cool for 10 minutes before adding to salad.

Place all salad ingredients in a medium serving bowl and set aside. In a small bowl whisk dressing ingredients together and salt to taste. Dress salad right before serving and enjoy.

Recipe by Gabrielle
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