

# Fall Harvest Salad with Butternut Squash

## Ingredients:

### Salad

- 1 - 6 oz package of mixed greens
- 1 - 6 oz package of arugula
- 1 large butternut squash, peeled, seeded, and chopped into 1-inch pieces
- 4 oz goat milk feta cheese
- ¼ cup chopped walnuts
- 2 cups roasted butternut squash
- 4 tablespoon chopped cranberries

### Honey Dijon Vinaigrette

- ¼ cup extra virgin olive oil
- Zest of 1 lemon
- Juice of 1 lemon
- 1 small shallot
- 1 tablespoon Apple Cider Vinegar
- 1 tablespoon honey
- 1 tablespoon dijon
- ¾ teaspoon kosher salt
- ¼ teaspoon ground black pepper

1. First roast butternut squash. Toss butternut squash in 1 tablespoon of olive oil, salt and pepper to taste. Roast at 400 degrees for 20 minutes stirring halfway through. When done allow to cool at room temperature.
2. For the dressing. Combine all ingredients in small blender and blend until just smooth. Reserve at room temperature.
3. Toss mixed greens, arugula in glass bowl. Top with butternut squash, feta cheese, walnuts, cranberries, and drizzle of dressing. Add roasted chicken or fish for a complete meal.