# Roasted Butternut Squash Salad with Warm Cider Vinaigrette

*Adapted slightly from an Ina Garten recipe*
*Internet Address: http://www.foodnetwork.com/recipes/ina-garten/roasted-butternut-squash-salad-with-warm-cider-vinaigrette-recipe.html*




1 butternut squash (1 1/2-pound) peeled and 3/4-inch) diced

Good olive oil

1 tablespoon maple syrup

Kosher salt and freshly ground black pepper

3 tablespoons dried cranberries

3/4 cup apple juice

2 tablespoons cider vinegar

2 tablespoons minced shallots

2 teaspoons Dijon mustard

4 ounces kale, baby kale, if possible, or use baby arugula

1/2 cup walnuts, toasted

3/4 cup Parmigiano-Reggiano cheese, grated or shaved

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

**Servings: 6**

1. Preheat the oven to 400°F.
2. Place the butternut squash on a sheet pan. Add 2 tablespoons olive oil, the maple syrup, 1 teaspoon salt and 1/2 teaspoon pepper and toss. Roast the squash for 15 to 20 minutes, turning once, until tender. Add the cranberries to the pan for the last 5 minutes.
3. While the squash is roasting, combine the apple cider, vinegar, and shallots in a small saucepan and bring to a boil over medium-high heat. Cook for 6 to 8 minutes, until the cider is reduced to about 1/4 cup. Off the heat, whisk in the mustard, 1/2 cup olive oil, 1 teaspoon salt, and 1/2 teaspoon of pepper.
4. Cut out the ribs of the kale, cut into small bite-sized pieces and rub/massage it just a little bit - it helps break down the toughness of kale. Place it in a large salad bowl and add most of the dressing an hour or so before you're going to serve it. Then add the roasted squash, the walnuts, and toss well. Season with salt and pepper to taste, then taste it to see if it needs more dressing and add if necessary. Sprinkle the grated Parmesan on top. Serve immediately.

Yield: 4 servings

Per Serving (excluding unknown items): 274 Calories; 9g Fat (28.3% calories from fat); 10g Protein; 44g Carbohydrate; 6g Dietary Fiber; 8mg Cholesterol; 228mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates.