

## Fall Farmer's Market Salad (Makes 6 Servings)



### INGREDIENTS

1/2-inch Cubes Peeled Seeded Butternut Squash (appr. 2 lbs)  
Extra-Virgin Olive Oil  
Coarse Kosher Salt  
Orange Juice  
Dry Crushed Red Pepper  
Walnut Oil  
Fresh Lemon Juice  
Arugula  
Walnuts, Toasted, Coarsely Chopped  
Pomegranate Seeds  
Pomegranate Syrup or Cranberry Syrup

### AMOUNT

5 cups  
3 tbls  
1 tsp  
2 tbls  
1 tsp  
1 1/2 tbls  
1 1/2 tsp  
8 cups  
1/2 cup  
1/2 cup  
2 tsp

### METHOD - Preheat oven to 450°F.

1. Toss squash, olive oil, and crushed red pepper on large rimmed baking sheet. Sprinkle with coarse salt.
2. Roast 15 minutes. Using spatula, turn squash over. Roast until edges are browned and squash is tender, about 15 minutes longer. Sprinkle with coarse salt. \*Can be made 2 hours ahead. Let stand at room temperature.
3. Whisk orange juice, walnut oil, and lemon juice in large shallow bowl. Season to taste with salt and pepper. Add arugula, walnuts, and pomegranate seeds; toss to coat.
4. Spoon warm or room temperature squash over salad. Drizzle with pomegranate or cranberry syrup and serve.

**After Work** with Chef Nicole™