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One of our favorite winter recipes:



Roasted Squash, Kale and Pomegranate Salade

Yield: 4-6 servings | Prep Time: 30-40 minutes

Salad Ingredients:

2-3 delicata squash (cut length-wise, scooped and sliced into half moons)
2 tablespoons olive oil
1 bunch kale (stemmed & torn into small pieces)
Seeds of half a pomegranate
Salt to taste

Dressing Ingredients:

Juice & zest of 1 lemon
4 tablespoons olive oil
1 tablespoon maple syrup
Salt & pepper to taste
OR if you're in a hurry substitute a good balsamic vinaigrette

Directions:

1. Preheat oven to 400°F while you cut and seed squash.
2. Toss squash slices with olive oil and lay in a single layer on a baking sheet. Sprinkle with salt and roast at 400°F or until browned and tender (about 15 minutes). Set aside and let cool.
3. Combine all the dressing ingredients in a small, clean jar with a lid. Close tightly and shake well to combine.
4. In a large bowl, incrementally add dressing to kale, tossing and tasting as you go until the kale is coated but not dripping. Add cooled squash, 3/4 of the pomegranate seeds and lightly toss together. Taste again and add dressing as needed.
5. Sprinkle remaining pomegranates over the salad and serve!

Source: *GoodEggs' New York tumblr blog* <http://goodeggsnyc.tumblr.com/tagged/recipes>

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