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## Roasted Butternut Squash Holiday Salad

### Ingredients

- 1 butternut squash (~1 1/2 lb)
- extra virgin olive oil
- 1 TBSP pure maple syrup
- salt and pepper
- 3 TBSP dried cranberries or cherries
- 3/4 cup apple juice
- 2 TBSP cider vinegar
- 2 TBSP minced shallots
- 2 tsp Dijon mustard
- 4 oz baby arugula
- 1/2 cup toasted walnut halves
- 3/4 cup grated Parmesan cheese

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### Directions

1. Peel the squash and cut it into 3/4-inch diced pieces.
2. Place the squash on a sheet pan. Coat with 2 TBSP of olive oil, the maple syrup, 1 tsp of salt, and 1/2 tsp of pepper. Roast in a 400°F oven for 20 minutes. Add the fruit during the last 5 minutes.
3. In a small saucepan, bring the apple juice, cider vinegar, and shallots to a boil. Simmer for 7 minutes, or until contents reduce down to about 1/4 cup.
4. Remove saucepan from the heat and whisk in the mustard, 1/2 cup olive oil, 1/2 tsp salt, and 1/2 tsp pepper.
5. Put arugula in a large serving bowl. Toss in the roasted squash, walnuts, and cheese. Drizzle the dressing and toss well. Serve immediately.

**Total Time:** 30 minutes

**Serves:** 4

**Note:** This recipe is inspired by a similar dish created by Ina Garten.

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