



## CELEBRATE WINTER SQUASH

### BUTTERNUT SQUASH WITH CRANBERRY VINAIGRETTE

ADAPTED FROM *Eating Well Magazine*

#### FOR THE SALAD

- 1½ lbs. butternut squash, peeled and diced to bite sized cubes (approx. 2 cups)
- ½ cup slivered roasted almonds or chopped walnuts
- 1 10-oz. package of mixed baby greens or baby spinach

#### FOR THE DRESSING

- ½ cup sweetened dried cranberries (separated)
- 2 TBS balsamic vinegar
- 2 TBS olive oil
- 2 tsp Dijon mustard
- 2 garlic cloves, minced
- 1/8 tsp salt



1. Steam the butternut squash cubes 7 to 10 minutes, or until tender. Set aside to cool.
2. In a blender, combine the vinegar, oil, mustard, garlic, salt and ¼ cup of cranberries. Blend until smooth. Optional: add 1-2 TBS water to thin if desired.
3. Place the greens in a large salad bowl and add the squash on top. Pour the vinaigrette over the salad and toss to coat well. Top with the nuts and the remaining ¼ cup of cranberries.

*Adapted by Katherine Barratt*