Autumn Salad

4 Servings • 1 Serving = 2 Cups

INGREDIENTS

- 1 small butternut squash
- 1 Tablespoon and 1 teaspoon olive oil, divided
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- ¼ teaspoon garlic powder
- 4 cups baby spinach
- 1 small red onion, thinly sliced
- ¼ cup dried cranberries
- ¼ cup chopped pecans, toasted
- 2 Tablespoons balsamic vinegar
- 1 teaspoon Dijon mustard

DIRECTIONS

1. Preheat oven to 425°F.
2. Peel, seed, and cube the butternut squash and place into a large bowl. Add in 1 teaspoon olive oil, salt, pepper, and garlic powder. Toss well to combine.
3. Place onto a foil-lined sheet pan and roast for 30 minutes. Remove and allow to cool.
4. Combine butternut squash, baby spinach, onion, dried cranberries, and pecans in a large bowl.
5. In a small bowl, combine balsamic vinegar, remaining olive oil, Dijon mustard, salt, and pepper to taste. Whisk well, pour onto salad, and toss well to combine.

Recipe developed by the San Antonio Food Bank