fall harvest salad (roasted butternut squash & pear)



cook time:	prep time:	featured product:
60	**20**	**50/50!**

if fall could be turned into a recipe, this roasted butternut squash and pear salad would be it.

just the colors alone of this salad: the browned squash, the shaved parmesan, the sprinkle of pepitas. then all topped with a vinaigrette of shallots, lemon and white wine. ok, now we're hungry...

ingredients

4 servings

522g/1 medium butternut squash, cut into 1 ½ inch pieces
¼ cup olive oil
1 teaspoon smoked paprika
1 teaspoon cumin powder
1 green pear
1 lemon
¾ cups/2 oz Parmesan
1 cup parsley
½ cup toasted pepitas
1 package **organic girl 50/50!**

for the dressing (322g/1 ? cup):
¼ cup lemon juice
¼ cup white wine vinegar
1 small clove garlic, minced
1 small shallot, minced
1 tablespoon honey
1 tablespoon dijon
¾ cup olive oil
1 ½ teaspoons kosher salt

directions

1. Preheat oven to 450°. Toss squash and oil on a rimmed baking sheet. Season with smoked paprika, cumin, 1 tsp salt and ½ tsp pepper. Roast, tossing occasionally, until tender and browned, flipping once, 35–40 minutes. Allow to cool to room temperature.

2. In a medium bowl, whisk lemon juice, white wine vinegar, garlic, shallot, honey and dijon. Slowly drizzle olive oil while whisking, allowing dressing to emulsify. Season with 1 ½ tsp salt and pepper.

3. Thinly slice pear on mandoline, transfer to bowl, and squeeze one lemon on top to prevent browning.

4. In a large salad bowl or platter, add organic girl 50/50!, roasted squash, and pears. Scatter parsley and pepitas on top. Shave parmesan directly over the salad. Top with cracked pepper. Serve with dressing on the side.