



## pomegranate-roasted butternut squash salad

cook time:  
**30**

prep time:  
**15**

featured product:  
**50/50!**

this pomegranate roasted butternut squash salad recipe doesn't skimp on flavor! cubed butternut squash and dried fruit mingle deliciously with our pomegranate balsamic dressing. toss it all with of our 50/50 greens mix to get the greens you need. top it off with crumbled feta for a zingy bite! this salad recipe is great as an appetizer at your next holiday party!



### ingredients

4 servings

- 1 package (5 ounces) [organicgirl® 50/50!](#) ?
- ¼ cup plus 2 tablespoons [organicgirl® pomegranate balsamic dressing](#), divided
- 1 medium butternut squash, peeled, seeded and cut into 1" cubes
- ½ teaspoon fine sea salt
- ¼ cup dried cherries or cranberries
- ? cup crumbled feta cheese (about 2½ ounces)

### substitutions

? substitute with [baby spring mix](#)

### directions

1. preheat oven to 425°F.
2. on a large baking sheet, toss squash with 2 tablespoons dressing and salt, and arrange in a single layer. roast until tender and golden, about 30 minutes. allow to cool on baking sheet for 10 minutes.
3. in a large bowl, toss greens, squash and cherries or cranberries with ¼ cup dressing and arrange on plates. top with feta.