roasted delicata squash salad with focaccia croutons



featured product:
baby spring mix

let's talk about the flavor delight that is this fall panzanella. roasted veggies on a bed of fresh greens, tossed with a crusty bread that's absorbing all the sauces. what could make a better combo of crispy, chewy textures?

even better than flavor, the homemade focaccia can be made days ahead, making assembly a snap for a friend or family gathering.

ingredients

salad

1 clamshell **organicgirl baby spring mix**
1 red onion, sliced
1 delicata squash, seeded and sliced
¼ cup pomegranate arils
? cup pecans, chopped

maple dressing

? cup olive oil
¼ cup red wine vinegar
1½ tablespoons maple syrup
1 teaspoon dijon mustard
1 teaspoon sea salt
2 teaspoons minced garlic
½ tsp capers

homemade focaccia

1 ¾ cup lukewarm water
2 teaspoons instant dry yeast
2 teaspoons sugar
4 cups all-purpose flour or bread flour
3 teaspoons sea salt
4 tablespoons extra-virgin olive oil, divided

focaccia topping

2 tablespoons extra-virgin olive oil
3 tablespoons water
½ teaspoon sea salt, plus flaky salt if desired
½ teaspoon fresh or dried rosemary, optional

directions

1. make the focaccia dough

combine the lukewarm water, yeast, and sugar and let sit for about 5–10 minutes.

add the flour, salt, and olive oil and mix until a soft dough forms.

knead until smooth, then cover and allow to rise until doubled in size.

2. shape and top

transfer the dough to an oiled sheet pan and gently stretch it toward the edges.

let it rise again until puffy. use your fingertips to create dimples across the top.

mix the olive oil and water and drizzle it over the dough. sprinkle with sea salt and rosemary, if using.

3. bake the focaccia

bake at 425°F until golden brown and cooked through. allow to cool before cutting into bite-sized cubes.

4. roast the vegetables

arrange the sliced delicata squash and red onion on a large sheet pan.

drizzle lightly with olive oil and roast at 425°F for about 20–25 minutes, or until tender and lightly caramelized.

5. toast the focaccia

during the last several minutes of roasting, add the focaccia cubes to the sheet pan and toast until lightly crisp around the edges.

6. make the salad

whisk together the olive oil, red wine vinegar, maple syrup, dijon mustard, sea salt, minced garlic, and capers until well combined. set aside.

assemble the salad by adding the baby spring mix to a large serving bowl or platter. top with the roasted delicata squash, red onion, toasted focaccia, pomegranate arils, and chopped pecans.

drizzle with the maple balsamic dressing and gently toss just before serving.