vegan pomegranate roasted butternut squash salad



cook time:	prep time:	featured product:
30	**20**	**50/50!**

butternut squash, dried cranberries, and walnuts tossed with our 50/50! blend and drizzled with sweet and tangy pomegranate balsamic dressing!

ingredients

4 servings

1 package (5 ounces) **organicgirl® 50/50 blend**?
¼ cup and 2 tablespoons **organicgirl® pomegranate balsamic dressing**, divided
1 medium butternut squash, peeled, seeded, and cut into 1” cubes
1 red onion, cut into 8 wedges
½ teaspoon sea salt
½ cup pecan halves
¼ cup dried cherries or cranberries

substitutions

? *substitute with* **baby spring mix**

directions

1. preheat oven to 425°F.

2. on a large baking sheet, toss squash and onion with 2 tablespoons dressing and salt, and arrange in a single layer. spread out pecans on a second baking sheet.

3. place pan with squash and onion on top oven rack, and place pan with pecans below it. roast squash and onion until tender and golden, about 30 minutes. remove pecans from oven after 4-6 minutes, or when toasted.

4. allow vegetables to cool on baking sheet for 10 minutes. roughly chop onions.

5. in a large bowl, toss greens, squash, onions, and cherries or cranberries with remaining ¼ cup dressing and arrange on plates. sprinkle with pecans.