



## Butternut Squash Salad

*Adapted from Ina Garten*

BAH Note: I prefer my vinaigrette to have more acid than olive oil. Add additional olive oil to the dressing to get it how you like it. Ina uses 1/2 cup olive oil to the 1/4 cup vinegar and juice reduction.

- 1 butternut squash, approximately 1 1/2 pounds, peeled and diced
- 1/4 cup plus 2 tablespoons olive oil
- 1 teaspoon kosher salt
- 1/4 cup sweetened, dried cranberries
- 3/4 cup apple cider or juice
- 2 tablespoons cider vinegar
- 1 large or 2 small shallots, minced
- 2 teaspoons Dijon mustard
- 4 ounces mixed greens
- shaved or grated Parmesan cheese

Heat the oven to 400 degrees and line a sheet pan with aluminum foil.

Place the diced squash on the foil lined sheet pan and drizzle with 2 tablespoons olive oil. Season with salt and toss to combine. Roast the squash until nearly fork tender, approximately 30 to 40 minutes. Add the cranberries for the last 5 or 10 minutes of roasting.

Meanwhile, combine the apple juice (or cider), vinegar, and shallot in a small saucepan. Heat to a boil over medium high and cook until reduced to approximately 1/4 cup, approximately 10 minutes. Remove from the heat and whisk in the mustard and remaining 1/4 cup olive oil until well blended. Taste for seasoning and add kosher salt and pepper as desired.

Place mixed greens on a plate and top with squash. Dress with just enough vinaigrette to moisten the salad and garnish with Parmesan.

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