

## **ROASTED DELICATA SQUASH SALAD WITH LYCHEE WHITE BALSAMIC VINAIGRETTE**

### **INGREDIENTS**

#### FOR THE ROASTED DELICATA SQUASH

- 1 delicata squash, 1 to 1.25 pounds
- 1 tablespoon Ultra-Premium Extra Virgin Olive Oil
- 1 tablespoon Lychee White Balsamic
- 1/2 teaspoon fine sea salt and fresh ground pepper to taste

#### FOR THE SALAD

- ½ cup toasted pumpkin seeds
- 4 to 5 cups loosely packed blend of baby arugula and baby spinach, about 4 to 5 ounces
- 1/3 cup dried cranberries
- ½ cup crumbled chevre cheese
- 1 medium tart apple cored, and thinly sliced
- freshly ground black pepper to taste

#### FOR THE LYCHEE BALSAMIC VINAIGRETTE

- 4 tablespoons Ultra-Premium Extra Virgin Olive Oil
- 2 tablespoons Lychee balsamic vinegar
- 1 teaspoon fresh lemon juice
- 1 teaspoon Dijon mustard
- Salt and fresh ground pepper to taste

### **INSTRUCTIONS**

#### ROAST THE DELICATA SQUASH

Preheat oven to 400 degrees F. Coat a large, rimmed baking sheet with nonstick cooking spray or line with parchment paper.

Slice the ends off the squash and discard. Slice it in half, lengthwise and use a spoon to scrape out the seeds. Place the halves skin-side up on the cutting board and slice crosswise into ½- to ¾-inch thick slices.

Place the sliced squash on the prepared baking sheet, drizzle with olive oil and lychee balsamic whisked together. Season with sea salt and pepper. Use your hands or a spatula to mix until well coated.

Transfer to the oven and roast for 20 minutes, or until fork tender. Remove from the oven and allow the roasted squash to cool while you continue with the rest of the recipe.

#### MAKE THE LYCHEE BALSAMIC VINAIGRETTE

Add the olive oil, lychee balsamic vinegar, mustard, lemon juice, salt and pepper to a jar or other airtight container. Secure the lid and shake vigorously for about 10 seconds, or until thickened. Set aside.

#### ASSEMBLE THE SALAD

Cover the bottom of a wide shallow bowl or platter with the arugula and baby spinach. Top with roasted squash, dried cranberries, toasted pumpkin seeds, and goat cheese. Drizzle with dressing and finish with a little freshly ground black pepper.