

Roasted Butternut Squash and Kale Salad with Citrus Walnut Vinaigrette- Serves 6

Salad

5 cups of Kale- Washed and trimmed
2 Cups- dice butternut squash
½ cup Dried Cranberries
1 apple- peeled and diced
¼ cup- Goat Cheese

Dressing

2 oz Orange Juice
3 oz Olive Oil
1 ½ T Walnuts Chopped Finely
1/2 tsp- Dijon Mustard
1/2 tsp- Orange Zest
1/2 T Sugar
1/2 T Lemon Juice
1 T Cider Vinegar
2 tsp T Freshly chopped tarragon
Salt & Pepper to taste

Instructions

1. For the dressing, add all ingredients into medium sized bowl and whisk until smooth.
2. Roast Butternut Squash with Small amount of EVOO, Salt & pepper at 350 for 15-18 minutes, Allow to cool
3. Wash and trim kale, and let marinate in dressing for about two-three hours.
4. Add apples, cheese, and cranberries to the salad and toss well.
5. Season with salt & pepper