



Roasted Butternut Squash Salad

Ingredients:

1 cup Roasted Butternut squash
2 cups fresh arugula
½ cup goat cheese, crumbled
½ cup pecan pieces
½ +1 tablespoon olive oil
1/4 teaspoon salt
1/8 teaspoon black pepper

1. Peel and seed a fresh butternut squash and cut into 1-inch chunks
2. Preheat oven to 400 degrees. Spread cut squash onto a baking sheet and toss with 1/2T of olive oil.
3. Roast in the oven for 25 minutes. Loosen and turn squash and return to the oven for 20 more minutes Let squash cool. Crumble goat cheese and break whole pecans into pieces if needed.
4. Place arugula on a plate. Top with squash, cheese, and nuts. Drizzle olive oil over the top and sprinkle the salt and pepper over the whole salad.

Two servings