

Butternut Squash and Feta Salad

Recipe By Chayala Grunwald



Cook & Prep:  30 m

Serving:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover,

Shavuot, Nine Days

Diet: Vegetarian, Gluten Free,

Low Fat, Low Carb, Sugar Free

Source: Whisk by Ami

Magazine

Ingredients (10)

Salad

- 1/4 cup Craisins
- 1/4 cup pine nuts
- 1 bag baby spinach leaves
- 3/4 cup light feta cheese, crumbled

Dressing

3 tablespoons olive oil

2 tablespoons balsamic vinegar

Squash

1 pound butternut squash, cut into 1-inch cubes

1 tablespoon olive oil

1 tablespoon honey

pinch black pepper

Start Cooking

Prepare the Salad

1. Preheat oven to 400 degrees Fahrenheit. Spread squash on a baking sheet. Drizzle with olive oil and honey. Season with black pepper. Toss to coat. Bake until tender, about 20 minutes, tossing every few minutes.
2. In a large bowl, combine spinach, feta cheese, Craisins, pine nuts, and roasted butternut squash. In a small bowl, whisk together olive oil and balsamic vinegar. Toss to coat.