

# 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

## Ingredients (10)

### Salad

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

- 3 tablespoons olive oil
  - 2 tablespoons balsamic vinegar
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### Squash

- 1 pound butternut squash, cut into 1-inch cubes
  - 1 tablespoon olive oil
  - 1 tablespoon honey
  - pinch black pepper
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## 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.