

Caramelized Pumpkin Salad

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 35 m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Family Table by

Mishpacha Magazine

Easy preparation. Beautiful presentation. This special sweet squash salad is a winner for any occasion.

Ingredients (16)

Salad

- 1 and 1/2 pounds (1/2 kilogram) pumpkin or squash of your choice, sliced
- Gefen Honey**, for drizzling
- 1 (8-oz./225-g.) bag spring mix (mixed greens)
- 1 small red onion, thinly sliced

1/2 cup shelled pistachios

Dressing

1/2 cup orange juice

1/4 cup fresh lemon or lime juice

3 tablespoons maple syrup

1 and 1/2 tablespoons **Haddar Dijon Mustard**

1 tablespoon **Gefen Honey**

2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**

1 teaspoon ginger powder

1 teaspoon cinnamon

1/3 cup **Gefen Extra-Light Olive Oil**

1/2 teaspoon salt

1/4 teaspoon pepper

Start Cooking

Marinate

1. Combine the first eight dressing ingredients in a measuring cup. Remove half a cup of the mixture for the dressing and set aside the rest for a marinade.
2. Whisk the olive oil, salt, and pepper into the dressing.
3. Place the pumpkin slices in a large Ziploc bag with the marinade. Allow to marinate for one hour, turning the bag over occasionally.

Roast

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper and grease it.
2. Remove the squash slices from the marinade and lay on the baking sheet. Discard remaining marinade. Drizzle the slices with honey and roast uncovered for 30 minutes or until tender.
- 3.

Remove from oven. Drizzle two tablespoons of dressing over the pumpkin slices.

Assemble the Salad

- 1.** Place lettuce, onion, roasted pumpkin, and pistachios in a large bowl. Toss with dressing and serve.