

Butternut Squash and Feta Salad

Recipe By *Chayala Grunwald*



Cooking and Prep:  30
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Serves:  4

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Passover,
Shavuot, Nine Days

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb, No Refined
Sugar

Source: Whisk by Ami
Magazine

Ingredients (10)

Salad

- 1/4 cup **Gefen Sweetened Dried Cranberries**, (or sugar-free dried cranberries)
- 1/4 cup pine nuts
- 1 bag baby spinach leaves

3/4 cup light feta cheese, crumbled

Dressing

3 tablespoons Gefen Olive Oil

2 tablespoons Bartenura Balsamic Vinegar

Squash

1 pound butternut squash, cut into 1-inch cubes

1 tablespoon Gefen Olive Oil

1 tablespoon Gefen 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, dried cranberries, pine nuts, and roasted butternut squash. In a small bowl, whisk together olive oil and balsamic vinegar. Toss to coat.