

Roasted Squash Salad

Ingredients

	Dressing:
1/2 cup	Olive oil blend
1/4 cup	Maple syrup
2 T	Apple cider vinegar
2 T	Stone ground mustard
6 cups	Peeled & cubed butternut squash
2 T	Vegetable oil
2 T	Maple syrup
	Salt & pepper
	Lettuce greens, chopped
	Bacon, diced & sauteed
	Dried apple slices or chips
	White cheddar cheese, cubed small
	Candied pumpkin seeds

Method

1. Peel and cube butternut squash.
2. Toss cubed squash in 2 T veg oil, and 2 T maple syrup.
3. Place on sheet pan lined with foil.
4. Roast at 425° about 20 minutes until tender and beginning to brown.
5. Whisk together dressing ingredients and set aside.
6. Sauté bacon and drain.
7. Cut white cheddar into small cubes.
8. Toss greens and in dressing and arrange on plate.
9. Place roasted squash around greens.
10. Sprinkle with bacon, cheese, and pumpkin seeds.
11. Place dried apple on top.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes
