

Butternut Squash Salad with Roasted Almonds & Feta Cheese



Yield: 2 portions

¾ cup	butternut squash cut into 1 inch cubes
1 tsp	brown sugar
	salt and pepper to taste
2 Tbsp.	olive oil, divided
1/4 tsp	Dijon mustard
1 tsp	white wine vinegar
6 cups	mixed salad greens
handful	sliced, roasted almonds
1 tsp	crumbled Feta cheese

Preheat oven to 400F.

Season squash with sugar, salt, pepper and 1 Tbsp oil. Roast for 30 to 40 min. until golden brown. Let cool.

Combine mustard, remaining oil, vinegar, salt and pepper in a bowl and mix well.

Top lettuce with roasted squash, almonds and cheese. Add dressing and serve.

