

RECIPE | CUCUMBERS

BUTTERNUT SQUASH SALAD



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INGREDIENTS

3 dry pints Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
1 lb brussels sprouts, halved
1 large apple, thinly sliced
3 cups butternut squash, cubed
¾ cup pomegranate seeds
½ cup pecans
⅓ cup parmesan, shaved
2 tbsp olive oil
½ tsp honey or pure maple syrup
salt and pepper, to taste

For the Caesar dressing:
¼ cup tahini
½ large lemon, juiced
1 clove garlic, finely minced
2 tbsp olive oil
1-2 tbsp warm water
1 tsp capers, finely diced
1 tsp caper brine
1 tsp Dijon mustard
salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. In a medium bowl toss butternut squash in 1 tbsp olive oil, honey, salt and pepper. In a separate bowl toss brussels sprouts in 1 tbsp olive oil, salt and pepper.
3. Line a large baking sheet with parchment paper. Add butternut squash and brussels sprouts. Roast for 35 minutes, flipping halfway through. Butternut squash is done when tender. Check tenderness with a fork.
4. For the dressing, mix tahini, olive oil, fresh lemon juice, garlic, diced capers, caper brine, Dijon mustard, warm water and freshly ground black pepper together until smooth.
5. Gently toss together cucumbers, roasted butternut squash, brussels sprouts, pomegranate seeds, apple slices, shaved parmesan and pecans. Drizzle with dressing and serve.



TOTAL TIME
50 minutes

PREP TIME
15 minutes

COOK TIME
35 minutes

SERVES
6

COOKING LEVEL
Easy