

Roasted Squash Salad

Ingredients

- ROASTED SQUASH
- 1 small pumpkin or 1 squash (any variety)
- salt and pepper, to taste
- 2 tablespoons olive oil
- DRESSING
- 1/3 cup [Monin Pumpkin Spice Syrup](#)
- 1/4 cup apple cider vinegar
- 1/4 cup extra virgin olive oil
- 1/4 cup mayonnaise
- 1 1/2 teaspoons Dijon mustard
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- pinch of cayenne pepper
- SALAD
- 1/4 cup shelled pistachios
- 1 tablespoon brown sugar
- 5 to 6 slices roasted squash (see recipe)
- 2 ounces Spiced Pumpkin Dressing (see recipe)
- 1 1/4 cups butter lettuce, chopped
- 1 cup arugula (packed)
- 1/4 cup pomegranate seeds
- 1/3 cup ricotta salata cheese, shaved



Yield: Approximately 1 to 2 Servings

Garnish: Pomegranate Seeds

Preparation

1. ROASTED SQUASH
2. Preheat oven to 400°F. Split the squash, scrape out seeds with a spoon
3. and cut into 1/2 inch thick slices. Transfer to a baking sheet, sprinkle with
4. salt and pepper and drizzle with olive oil.
5. Bake until tender, 30 to 35 minutes. Transfer to a platter or refrigerate
6. until ready to use.
7. SPICED PUMPKIN DRESSING
8. Mix all ingredients thoroughly. Cover and refrigerate. Use to dress salad
9. greens.
10. YIELD: Approximately 1 1/4 cups
11. ROASTED SQUASH SALAD
12. In a large skillet, toast the pistachios over medium-low heat, stirring occasionally, until fragrant,
13. approximately 5 minutes. Sprinkle with brown sugar; stir to coat. Transfer to a piece of

14. parchment paper and let cool.
15. Warm the roasted squash slices in the oven until just hot. Place two or three slices on the
16. serving plate.
17. In a large bowl, toss the greens with 2 ounces of prepared Spiced Pumpkin Dressing, adding
18. more dressing as desired. Add half of the pomegranate seeds and half of the cheese; toss.
19. Place half the salad mix atop the pumpkin slices on the plate. Arrange the remaining
pumpkin
20. slices on top of the salad and top with the remaining salad mix.
21. Sprinkle with the remaining pomegranate seeds, cheese and the candied pistachios.
22. Serve immediately.