

Butternut Squash Salad + Apple Cider Cinnamon Vinaigrette

2 cups chopped butternut squash (I like Trader Joe's precut butternut squash)
6 large handfuls baby spinach
1/2 shallot, thinly sliced
4 dates, chopped
1/4 cup chopped almonds
1/4 cup feta cheese
1/3 cup olive oil
1 tsp apple cider vinegar
1 tbsp maple syrup
1 tsp dijon mustard
Dash cinnamon
Salt and pepper to taste

Preheat oven to 400 degrees. On a cookie sheet place butternut squash and toss with 1 tbsp olive oil, and salt and pepper to season. Roast for 20 minutes, or until tender. While squash is roasting, whisk together salad dressing—1/4 cup olive oil, apple cider vinegar, mustard, maple syrup, cinnamon, and dash salt and pepper.

Arrange salad with 1-2 large handfuls spinach, 1/2 cup butternut squash, sprinkle of dates, shallots, almonds, and feta cheese + 2 tbsp dressing.

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