

# DELICATA SQUASH SALAD WITH CRANBERRIES & FETA CHEESE WITH A BALSAMIC MAPLE DRESSING

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 6 servings

### For the Salad:

2 medium delicata squash, washed  
1 tablespoon olive oil  
Kosher salt and freshly ground black pepper, to taste  
2 tablespoons pure maple syrup  
6 cups salad greens  
1 avocado, sliced  
½ cup candied pecans, roughly chopped  
1/3 cup dried cranberries  
¼ red onion, thinly sliced  
1/3 crumbled feta or goat cheese

### For the Dressing:

¼ cup olive oil  
2 tablespoons balsamic vinegar  
1 tablespoon lemon juice  
2 teaspoons pure maple syrup  
1 teaspoon Dijon mustard  
1 small clove garlic, minced  
Kosher salt and freshly ground black pepper

## Directions:

- Preheat the oven to 425 degrees F
- Line a large baking sheet with aluminum foil
- With a sharp knife, cut the squash in half lengthwise
- Use a spoon to scoop out the seeds and cut the squash into ¼ inch thick slices
- Place the rounds on the prepared baking sheet and drizzle with olive oil
- Toss with your hands until well coated then season with salt and pepper
- Bake for 15 minutes and remove the pan from the oven
- With a spatula, flip the squash over and drizzle the squash evenly with the maple syrup

- Return the pan to the oven and bake for 10-15 more minutes or until the squash is tender and golden
- Remove from the oven and set aside
- In a small bowl or jar, whisk together the olive oil, balsamic vinegar, lemon juice, maple syrup, Dijon, garlic, salt, and pepper
- In a large bowl or on a large platter, combine the salad greens, avocado slices, candied pecans, dried cranberries, red onion, and cheese
- Top with room temperature delicata squash
- Drizzle with dressing and serve immediately