

FALL HARVEST SALAD



A favorite recipe of G. Blane Withers of Marty's Cafe, can be served warm as a wrap or salad.

INGREDIENTS

Roasted Cauliflower
Butternut Squash
Chick peas
Dried Cranberries
Chopped Kale
Agave mustard
Minced Garlic
Oil

DIRECTIONS

1. Finely chop equal parts butternut squash and cauliflower florets.
2. Combine with an equal part of chickpea. Season with minced garlic, a drizzle of olive oil, salt and pepper.
3. Spread a single layer (no more than an inch) on an oven-safe sheet pan and bake for 30 minutes at 350 degrees. Allow to cool to room temperature after roasting.
4. Fold your roasted vegetables with finely chopped kale (leaves only) and dried cranberries in a bowl. The quantity of kale and cranberries is 1/4 the amount of butternut squash used. For example, if you roasted 1 cup of chopped butternut; use 1/4 cup each of chopped kale and dried cranberries.
5. Whisk together a dressing of 1 cup olive oil, 1/4 cup balsamic vinegar, 1/4 cup agave, and 1/4 cup mustard. The amount of dressing added to your salad is to your taste...we like ours warmed and light on dressing.

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