

# Vegan Roasted Butternut Squash and Apple Salad



Source: Bon Appetit, Better Vegan  
Category: Vegan Salads & Dressings  
Prep Time: 15 min Cook Time: 35 min Total Time: 50 min  
Serves 10

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## Ingredients:

### Dressing:

2 Tbsp. balsamic vinegar  
2 Tbsp. fresh lemon juice  
6 Tbsp. extra-virgin olive oil

Recipe Link:

<https://www.betterveganrecipes.com/butternut-squash-and-apple-salad>

### Salad:

Avocado oil  
1/4 cup balsamic vinegar  
2 tsp. maple syrup  
2 2-pound butternut squash, peeled, halved lengthwise, seeded  
Pink Himalayan salt  
4 heads of Belgian endive, root ends trimmed, leaves separated into individual leaves  
2 unpeeled Fuji apples, halved, cored, cut into matchstick-size strips  
8 ounces [Baked Almond Feta](#), coarsely crumbled  
1/2 cup dried cranberries, preferably unsweetened

## Instructions:

1. Make dressing: whisk vinegar and lemon juice in small bowl; gradually whisk in oil. Season with salt and pepper.
2. Salad: Prepare the ingredients.
3. Preheat oven to 400°F. Line 2 large rimmed baking sheets with parchment paper. Whisk vinegar and maple syrup in small bowl; set aside. Cut squash halves crosswise into 1/4-inch-thick slices. Arrange squash in single layer on prepared sheets; brush with avocado oil and sprinkle with salt and pepper. Roast 5 minutes; brush with syrup-vinegar mixture. Turn squash over and brush with syrup-vinegar mixture; roast 5 minutes. Roast until squash is tender when pierced with small knife, about 15 minutes longer. Cool on sheets. DO AHEAD Can be made 4 hours ahead. Let stand at room temperature.
4. Arrange 5 to 6 endive leaves on each of 10 plates. Place butternut squash slices in center of each plate. Scatter apples, cheese, and cranberries over squash. Drizzle dressing over and serve.

Notes:

If using unsweetened cranberries, add a few drops of stevia (to taste) to your dressing.

Equipment needed:

Mandoline slicer

Baking sheets

Serving suggestion:

Best served on its own.