

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

Ctrl+P to Print

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 oi
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.