



Roasted Butternut Squash Salad

Ingredients

- 1 butternut squash
- [Fustini's Robust SELECT olive oil](#)
- 8 ounces goat cheese
- 1/2 cup candied pecans
- 1/2 cup dried cranberries
- Arugula

Maple Mustard Vinaigrette

- 2/3 cup [Fustini's Maple balsamic](#)
- 2 shallots, chopped
- 3 garlic cloves, smashed
- 2 tablespoons wholegrain mustard
- salt and pepper to taste
- 2/3 cup [Fustini's Robust SELECT olive oil](#)

Directions

Step 1.

Place squash on a baking sheet and poke several holes in it. Place in a preheated 350-degree oven and bake for 30 minutes until softens. Remove from oven and cut off the peel, cut in half and remove seeds. Cut up into 1/2" slices. Return to the baking sheet, drizzle with olive oil, salt and pepper. Roast for another 30 minutes. Place pecans on the baking sheet and bake for the last 5 minutes.

Place arugula, squash, cheese, pecans and cranberries on a platter. Drizzle with vinaigrette.

Step 2. Maple Mustard Vinaigrette

In a food processor or blender and puree the following: Maple balsamic, shallots, garlic, mustard, salt and pepper. With the blender still running, slowly add olive oil to emulsify.