

THE GREAT WINTER SALAD!

Cut up your choice of squash (I like butternut and acorn) in addition so broccoli and carrots all in 1/2-1" pieces Place in one layer of roasting pan with salt and pepper for seasoning and olive oil to coat
Roast at 350 for 60mins stirring up every 15-20mins or so to avoid sticking to the pan
Veggies are done when the squash can be pierced with a fork.

Serve roasted veggies on a bed of mixed winter greens such as spinach, kale and collard greens. Top with roasted pecans and goats cheese and voila! Color in the middle of winter! This is a great base that you can start with, feel free to add other veggies such as mushrooms and peppers to your roasted vegetables. Explore and create your own favorite winter salad!
Bon Appetite!

