



www.verrillfarm.com

info@verrillfarm.com

(978) 369-4494

Maple Balsamic Butternut Salad With Cranberries & Toasted Pecans

Serves 4-5

INGREDIENTS:

- 1.5 lbs butternut squash, peeled & cut into 1" cubes
- 2 Tbsp vegetable oil (corn or canola)
- 2 Tbsp olive oil
- 2 Tbsp real maple syrup
- 2 tsp balsamic vinegar
- 1/4 c toasted pecans
- 1/4 c dried cranberries
- 1/2 tsp salt
- 1/4 tsp black pepper



PROCESS:

Preheat oven to 350° F

Peel & cut the butternut squash. Toss with vegetable oil and spread in a single layer on sheet pan.

Roast for 30 minutes until tender, turning the pieces after 15 minutes.

In a small bowl, mix the olive oil, salt, pepper, vinegar & maple syrup.

Toss the squash with the dressing, pecans & cranberries.