DELICATA SQUASH SALAD WITH CRANBERRIES & FETA CHEESE WITH A BALSAMIC MAPLE DRESSING

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6 servings

For the Salad:

2 medium delicata squash, washed

1 tablespoon olive oil

Kosher salt and freshly ground black pepper, to taste

2 tablespoons pure maple syrup

6 cups salad greens

1 avocado, sliced

½ cup candied pecans, roughly chopped

1/3 cup dried cranberries

¼ red onion, thinly sliced

1/3 crumbled feta or goat cheese

For the Dressing:

¼ cup olive oil

2 tablespoons balsamic vinegar

1 tablespoon lemon juice

2 teaspoons pure maple syrup

1 teaspoon Dijon mustard

1 small clove garlic, minced

Kosher salt and freshly ground black pepper

**Directions:**

* Preheat the oven to 425 degrees F
* Line a large baking sheet with aluminum foil
* With a sharp knife, cut the squash in half lengthwise
* Use a spoon to scoop out the seeds and cut the squash into ¼ inch thick slices
* Place the rounds on the prepared baking sheet and drizzle with olive oil
* Toss with your hands until well coated then season with salt and pepper
* Bake for 15 minutes and remove the pan from the oven
* With a spatula, flip the squash over and drizzle the squash evenly with the maple syrup
* Return the pan to the oven and bake for 10-15 more minutes or until the squash is tender and golden
* Remove from the oven and set aside
* In a small bowl or jar, whisk together the olive oil, balsamic vinegar, lemon juice, maple syrup, Dijon, garlic, salt, and pepper
* In a large bowl or on a large platter, combine the salad greens, avocado slices, candied pecans, dried cranberries, red onion, and cheese
* Top with room temperature delicata squash
* Drizzle with dressing and serve immediately