

Roasted Butternut Squash, Pear, and Hazelnut Salad

Harvest Dance | October 2006



You can prepare this salad several hours ahead, but add the pears, dressing, and nuts just before serving.

- 1 MEDIUM BUTTERNUT SQUASH (1½–2 LB.)
- ½ CUP HAZELNUT OIL, WALNUT OIL, OR OLIVE OIL
- ⅓ CUP BALSAMIC VINEGAR
- ¼ CUP HONEY
- ¼ TSP. SALT
- ⅛ TSP. GROUND ALLSPICE
- DASH FRESHLY GROUND BLACK PEPPER
- 2 4-OZ. PKG. MIXED BABY GREENS (14 CUPS)
- 2 SMALL RIPE RED PEARS, CORED AND SLICED
- 4 OZ. SMOKED GOUDA OR SMOKED CHEDDAR CHEESE, SHAVED
- ½ CUP TOASTED HAZELNUTS* OR WALNUTS, CHOPPED

Peel squash; halve squash and remove seeds. Cut squash into 1-inch cubes. Arrange in a shallow roasting pan. Roast, uncovered, in a 425° oven for 15 minutes.

Meanwhile, for dressing, in a small bowl whisk together oil, vinegar, honey, salt, allspice, and pepper until well combined. Drizzle ¼ cup of the dressing over the partially baked squash; toss to coat. Roast squash 5 to 10 minutes more or until tender; cool in pan on a wire rack about 20 minutes.

To serve, arrange greens on a very large platter. Top with pear slices, cheese, and squash cubes. Whisk remaining dressing; drizzle over salad. Top salad with hazelnuts. Makes 16 to 20 servings.

***TO TOAST HAZELNUTS:** Place the nuts in a shallow baking pan. Bake in a 350° oven for about 10 minutes or until toasted. Cool slightly. Place nuts on a clean kitchen towel. Rub the nuts with the towel to remove the loose skins.