

SPICY SQUASH SALAD

With ROASTED GRAPES, KALE & FETA

Ingredients

1 bunch Red Russian Kale
1 bunch Red Seedless Grapes
2 Pounds Butternut Squash
3 ounces Feta Cheese
¼ Cup GDG Maple Bacon Jam
1 Tablespoon Sherry Vinegar
3 Tablespoons Blended Oil
1 teaspoon Cayenne powder
Salt & Pepper

Directions

Oven 375F

Pick grapes from stems and place on a greased, parchment-lined baking sheet, and bake for 30–40 minutes.

When ready grapes will be soft, have darker red wrinkled skins and there will be some juices on the pan.

Remove from oven and allow to cool. Meanwhile, peel squash and cut into roughly ½ inch cubes—some will be slightly irregular.

Toss with a Tablespoon of oil and sprinkle with Cayenne powder and salt.

Place on a parchment-lined baking sheet and roast for 10 minutes, turn each piece for even color, and roast a further 10 minutes.

Remove from oven promptly and allow to cool. Wash, dry and then remove tough stems from kale, stack the leaves and then roll up before chopping into ½ inch pieces and placing in a large bowl.

To prepare dressing simply whisk jam, vinegar and oil together.

To serve salad, whisk dressing and then pour over kale.

Toss to combine and then pile onto plates or a platter.

Scatter over the top squash, then roasted grapes, then feta cheese.