



Squash, Sprouting and Feta Salad with Vinaigrette

This is a fantastic recipe for making left overs as it's great eaten hot or cold. Simply add your vinaigrette just before serving to avoid anything going soggy. This is a truly satisfying dish that will leave you feeling full for hours.

Serves 2

Ingredients

Salad:

- 230g butternut squash, cut into thin slices
- 150g purple sprouting broccoli
- 150g mixed salad leaves
- 4 sun-dried tomatoes, chopped
- 50g feta cheese, crumbled
- ½ tsp. pine nuts

Balsamic Vinaigrette:

- 1 ½ tbsp. balsamic vinegar
- 2 tbsp. extra virgin olive oil
- ½ tsp. Dijon mustard
- ½ clove garlic, finely chopped

Method

1. Preheat the oven to 200C/180C fan. Assemble the sliced squash on a baking tray with a little olive oil and roast for approximately 20 minutes or until cooked.
2. Whilst your squash cooks, add your vinaigrette ingredients to a bowl and whisk until combined.
3. Meanwhile, bring a pan of water to the boil and add the purple sprouting broccoli. Boil for approximately 2-3 minutes or until tender.
4. Arrange the mixed salad leaves, purple sprouting, sun-dried tomatoes and squash on 2 plates, drizzle with the vinaigrette and sprinkle with pumpkin seeds and crumbled feta.
5. Serve immediately.



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