

Fall Harvest Salad with Roasted Butternut Squash Dressing

TOTAL TIME
45 min

SERVINGS
24



A crisp, colorful mix of romaine, purple cabbage, cherry tomatoes, carrots, cucumbers, and red onions, topped with a creamy butternut squash vinaigrette made from Signature Butternut Squash soup. A perfect taste of fall in every bite.

MADE WITH



Signature Harvest Butternut Squash
CASE CODE 20538

Ingredients

340 g	Butternut squash, cooked, cubed
85 g	Dried cherries
120 g	Candied walnuts
273 mL	Butternut Squash Vinaigrette
454 g	Mixed salad greens
57 g	Pomegranate seeds
as needed	Kosher salt
as needed	Black pepper , ground
113 g	Goat cheese , semisoft, crumbled
Butternut Squash Vinaigrette	
1 pouch (4 lb)	Signature Harvest Butternut Squash
	Oil
	Kosher salt, to taste
	Cracked black pepper, to taste

Directions

- 1 Thaw Signature Butternut Squash Soup
- 2 Place prepared soup in a blender or food processor and pulse until smooth. With motor running, slowly add oil until well combined and emulsified. Taste and adjust seasoning as needed.
- 3 Toss together lettuce, cabbage, tomatoes, carrot, cucumbers and red onion. Add dressing and toss until evenly coated. Serve immediately.

CCP: Hold for cold service at 4°C (40°F) until needed.

Serving

Arrange 250 mL (1 cup) of salad on individual side dish.

Butternut Squash Vinaigrette

Thaw Signature Butternut Squash Soup

Place prepared soup in a blender or food processor and pulse until smooth. With motor running, slowly add oil until well combined and emulsified. Taste and adjust seasoning as needed.