Fall Harvest Salad with Roasted Butternut Squash Dressing

Campbell's Foodservice

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

Campbell's SIGNATURE SOUPS **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.

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