



ROASTED BUTTERNUT SQUASH SALAD

WHAT YOU NEED

- ½ butternut squash
- olive oil
- salt and pepper
- white cheese
- pine nuts, cashews or peanuts
- green salad leaves



HOW TO MAKE IT

Turn on the oven at 180°C. Peel and cut the butternut squash into pieces. Put the squash onto a baking tray and sprinkle with olive oil, salt and pepper. Roast in the oven for 20-25 minutes.

Meanwhile arrange the salad leaves on a plate. Add pieces of white cheese and sprinkle with pine nuts, cashews or peanuts. Cool the squash for about 10 minutes and add to the salad plate.

TIP 😊

Drizzle with pomegranate molasses if you have any, and olive oil to serve. Add sweet corn, tomatoes, cucumbers or peppers.

Different white cheeses to try: feta, mozzarella, goats cheese, brie, halloumi.

