



## Bibb Lettuce, Arugula Salad with Roasted Butternut Squash

### INGREDIENTS

2 Bibb/Boston lettuce  
1 Arugula, bunch  
1 med Butternut Squash, approx 4 c cubed  
1 c Dried Cranberries  
1 c Pecans, toasted  
1 c Pepitas, toasted  
1/2 c Red Onion, thinly sliced  
1/8 t Cayenne  
1/8 t Cumin  
1/8 t Cinnamon  
2 T Maple Syrup  
2 T oil

### Dressing

4-5 Dates  
3 T Red Wine Vinegar  
1/2 c Extra Virgin Olive Oil  
1 Garlic clove, crushed  
lemon zest  
1 T lemon juice  
3 T water  
2 t Honey (optional)  
salt, pepper to taste

### INSTRUCTIONS

1. Peel and cube the butternut squash. Place on a roasting pan and season with oil, salt, pepper, cayenne, cumin and cinnamon.
2. Roast at 425 degrees until golden on one side. Then flip them and add the maple syrup and roast until golden on the other side. Remove from oven and let cool.
3. Meanwhile, wash the Bibb lettuce and Arugula and dry them well.
4. Roast the pecans and pepitas slightly to enhance their nutty flavors. This can be done in 300 degree oven or on the stove. Just make sure to keep an eye on them as they can burn quickly.
5. Make the dressing by first rough chopping the dates, crushing the garlic and adding to a mini food processor along with lemon zest, salt and pepper. Blend until the dates are a small crumb.
6. Then add vinegar, oil, and lemon juice and blend until emulsified. Then drizzle in a bit of honey and blend again. Add water to thin out.
7. Assemble the salad by placing the lettuces on a big platter and then sprinkle the sliced red onions, butternut squash, pecans, dried cranberries and pepitas all over the top of the lettuces.

You can also replace the Bibb and arugula lettuces with quinoa or pearl couscous.