



**Catholic  
Health Services**  
*of Long Island*  
At the heart of health

## Roasted Butternut Squash & Pear Salad with Maple Cider Vinaigrette

2 each	Large Butternut Squash
½ cup	Dried Cranberries
½ cup	Walnuts
2 each	Bartlett Pears
1 teaspoon	Fresh parsley Chopped
2 teaspoon	Olive Oil
3 oz.	Crumbled Bleu Cheese
¼ teaspoon	Cinnamon
¼ teaspoon	Kosher Salt



### Vinaigrette:

2 oz.	Pure Maple Syrup
2oz.	Cider Vinegar
4oz.	Olive Oil
¼ teaspoon	Cinnamon
Pinch	Nutmeg
Pinch	Ground Cloves



### Method:

Peel and seed Butternut Squash. Dice squash into medium cubes and toss in large bowl with ¼ teaspoon Cinnamon, Kosher Salt and Olive Oil. Bake in a 400 Degree oven until tender. Let Squash cool to room temperature.

Toast walnuts in oven for about 5-8 minutes until lightly browned.

While squash is cooking, make the vinaigrette. In a small bowl add Maple Syrup, Cider Vinegar, Cinnamon, Nutmeg and Cloves. While whisking slowly, add the olive oil, until well incorporated.

Slice pears thin, removing seeds. In a large mixing bowl add Butternut Squash, Pears, Cranberries, Walnuts, Parsley. Drizzle vinaigrette over mixture and mix well. Place salad on platter and top with bleu cheese.

Provides 8 side dish servings or 4 entrée salads when served with grilled chicken.