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.