

ROASTED DELICATA SQUASH SALAD  
(from the Bewitching Kitchen)

for the salad:

2 small Delicata squash, halved lengthwise and seeded, cut into ½-inch pieces  
olive oil, for drizzling  
a handful of pepitas  
3 cups baby spinach leaves  
1 Granny Smith Apple, peeled, cored and diced  
a handful of dried cranberries  
salt and freshly ground black pepper

for the dressing:

3 tablespoons extra-virgin olive oil  
2 tablespoons apple cider vinegar  
1/2 teaspoon Dijon mustard  
1/2 teaspoon maple syrup  
salt and freshly ground black pepper to taste

Toast the pepitas on a small pan with a smidgen of olive oil and a touch of salt. When fragrant, remove to a bowl and let them cool.

Heat the oven to 425°F and line a baking sheet with parchment paper. Place the squash on the baking sheet, drizzle with olive oil and sprinkle with salt and pepper. Toss to coat and roast until the squash is golden brown on all sides, about 25 minutes.

Make the dressing: In a small bowl, whisk together the olive oil, apple cider vinegar, mustard, maple syrup, and a pinch of salt and pepper. Set aside.

Assemble the salad: Combine the spinach, toasted pepitas, cranberries and apples. Add half the dressing, toss to coat well. Add the warm roasted squash, drizzle the leftover dressing, gently toss everything together, so that the spinach gets slightly wilted by the warm squash. Adjust seasoning if needed with salt and pepper. Serve right away.