

FARRO AND BUTTERNUT SQUASH WITH CRANBERRY-CINNAMON DRESSING

(adapted from [howsweeteats](#))

for the grain and squash component:

2 cups cooked farro
3 cups cubed butternut squash, cut into 1-inch cubes
1 tablespoon olive oil
kosher salt and pepper
1 cup whole pecans
1 tablespoon maple syrup
1 cup dried cranberries
feta cheese to taste, crumbled
chopped fresh parsley, to taste

for the dressing:

3 tablespoons cranberry juice
2 tablespoons red wine vinegar
1 tablespoon honey
2 teaspoons Dijon mustard
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon pepper
1/3 cup olive oil

Heat the oven to 425 degrees F. Place the squash on a baking sheet and drizzle with the olive oil. Season with salt and pepper. Roast for 20 minutes, or until slightly caramelized and fork tender. While the squash is roasting, cook the farro, or you can cook that hours in advance and warm up before assembling the dish.

Toast the pecans on a nonstick skillet over medium heat. Drizzle in the maple syrup. Cook for 2 to 3 minutes, stirring often, as the maple syrup sizzles. Spread the pecans on a sheet of parchment paper until ready to use.

Make the dressing: Whisk together the vinegar, juice, honey, mustard, cinnamon, salt and pepper. Whisk in the olive oil until emulsified. Reserve.

Place the farro in a large bowl. Toss in the roasted butternut squash cubes, the dried cranberries, feta cheese and pecans. Drizzle on a few tablespoons of the vinaigrette and mix it all well. Taste the farro and adjust seasoning, if needed. Drizzle in more of the vinaigrette, top with the fresh parsley.