

## **ROASTED BUTTERNUT SQUASH SALAD W/WARM CIDER VINAIGRETTE (serves 4)**

1 1/2 pounds butternut squash, peeled and 3/4 inch diced  
olive oil  
1 tablespoon pure honey  
kosher salt and fresh ground pepper  
1 14 oz can drained hearts of palm pieces  
3 tablespoon dried cranberries  
3/4 cup apple juice  
2 tablespoons cider vinegar  
2 tablespoons minced shallots  
2 tablespoons Passover yellow mustard  
4 ounces baby arugula, washed and spun dry  
1/2 cup walnut halves, toasted (toast in oven for 4-5 minutes)

Preheat oven to 400 degrees. Place squash on sheet pan. Add 2 tablespoons of olive oil, the pure honey, 1 teaspoon salt and 1/2 teaspoon pepper and toss. Roast the squash for 15-20 minutes, turning once, until tender. Add the cranberries to the pan for the last 5 minutes. While the squash is roasting, combine the apple juice, cider vinegar and shallots in a small sauce pan and bring to a boil over medium-high heat. Cook for 6-8 minutes, until the cider is reduced to about 1/4 cup. Off the heat, whisk in the mustard, 1/2 cup olive oil, 1 teaspoon salt and 1/2 teaspoon pepper. Place the arugula in a large bowl and add the roasted squash mixture, the hearts of palm, and the walnuts. Spoon just enough vinaigrette over the salad to moisten, and toss well. Sprinkle w/salt and pepper and serve immediately.