

### Shopping List

- 1 Butternut Squash, peeled, seeded & cut into bite sized pieces
- 2 Tbsp Honey
- 1 Tbsp Extra Virgin Olive Oil
- 1/2 tsp Kosher Salt
- 8 oz Spinach, chopped {about 9 cups}
- 1 Avocado, cubed
- 1/2 Cup Pecans, toasted
- To Taste Goat Cheese {optional}
- 1/4 Cup Pomegranate Juice
- 2 Tbsp Balsamic Vinegar
- Juice of 1 Meyer Lemon
- 1 Tbsp Dijon Mustard
- 1 Tbsp Honey
- 1/8 tsp Cayenne Pepper
- To Taste Kosher Salt & Pepper
- 2/3 Cup Extra Virgin Olive Oil

### Cooking Instructions

- 1) Preheat oven to 400.
- 2) On a parchment lined baking sheet, toss squash with honey, olive oil and salt.
- 3) Spread squash evenly onto one layer.
- 4) Cook for 30 minutes {or until fork-tender}, tossing occasionally.
- 5) Remove from oven and let cool for 10 minutes. Meanwhile, make the vinaigrette.
- 6) In a small bowl, combine pomegranate juice, vinegar, lemon juice, mustard, honey, cayenne pepper, salt and pepper.
- 7) Slowly whisk in olive oil to emulsify. Set aside.
- 8) In a large bowl, toss spinach and cooked squash to combine.
- 9) Drizzle with about 1/4 cup of vinaigrette and toss again.
- 10) Divide spinach and squash mixture among 4 plates.
- 11) Top each with avocado, pecans and goat cheese.
- 12) Drizzle more vinaigrette on each, if desired.

Serves 4.