

Sheet-Pan Salad with Roasted Squash

Adapted from Ree Drummond, the Today Show

Yield: 6 servings

Ingredients:

- 1 small delicata squash, halved lengthwise, seeded, and sliced crosswise into 1/4-inch thick half circles (OK to substitute acorn squash, or just increase the amount of butternut squash)
- ½ butternut squash, cut into 1/2-inch cubes (about 2 cups)
- 2 cups cauliflower florets
- 3 small shallots, thinly sliced or 1 small red onion
- 1 (15.5-ounce) can chickpeas, drained and rinsed
- ¼ cup olive oil
- 2 teaspoons Italian seasoning (or experiment with other seasonings)
- kosher salt and freshly ground black pepper
- 4 cups baby arugula, baby spinach, or other greens
- 4 ounces crumbled goat cheese
- ¼ cup pomegranate seeds or dried cranberries or cherries
- ¼ cup pistachios, pecans or walnuts

Instructions:

1. Preheat the oven to 450 F.
2. Spread out the delicata squash, cauliflower, butternut squash, shallots and chickpeas on two sheet pans. Drizzle on the olive oil. Sprinkle with the Italian seasoning and salt and pepper to taste, and toss the veggies until everything is coated in the oil and seasonings.
3. Roast the veggies until the edges are starting to brown, about 25 minutes.
4. Let the veggies sit for 10 minutes to cool slightly (or cool to room temperature if you prefer).
5. You can either assemble the salad on the sheet pan and serve from there (just top the roasted veggies with the greens, goat cheese, pomegranate seeds and pistachios) or set out the pans of roasted veggies and other ingredients, and have everyone assemble a salad on their plate. Top with your favorite dressing (suggestions include red wine vinaigrette, lime vinaigrette or a tahini-based dressing).