

Butternut Squash, Broccoli and Kale Salad with Roasted Garlic Dressing

1 head broccoli cut into small florets	1 bunch Tuscan Kale
3 cups peeled & cubed butternut squash	1 / 3 cup olive oil
1 red onion cut into thick slices	2 Tbl balsamic vinegar
1 bulb garlic	1 egg yolk
1 1 / 2 Tbl olive oil	1 / 2 tsp black pepper
1 / 2 tsp salt	1 / 3 cup almonds roughly chopped

1. Preheat the oven to 425°F. Place the cubed butternut squash, broccoli florets and red onion on a baking tray.
2. Cut the top off of the garlic bulb and place it on the baking tray.
3. Drizzle everything with 1 1 / 2 Tbl olive oil and sprinkle with 1 / 2 tsp salt. Place in the oven to bake for 20 minutes until the butternut squash is tender.
4. To prep the kale, remove the stems and chop the leaves into bite sized pieces.
5. Place the chopped kale in a large salad bowl and sprinkle the leaves with a pinch of salt. With clean hands massage the kale leaves by scrunching it between your hands for about 1 minute. The kale will become darker in color when you do this.
6. Squeeze the cloves out of the roasted head of garlic and place them in a blender. Add in the olive oil, balsamic, pepper and optional egg yolk. Blend until smooth and creamy.
7. To assemble the salad, place the shredded kale in a bowl, top with the roasted butternut squash, broccoli and red onion. Top with the chopped almonds and toss with the dressing.

NOTES from the Chef

1. Egg yolk in the dressing is raw so omit that ingredient if you are concerned about eating raw eggs or a vegan.
2. Holds up well in refrigerator for several days.
3. My favorite winter salad!