

Butternut Squash Salad

From your box: butternut squash, spinach, red onion

Other ingredients: tofu, rustic bread loaf, goat cheese,

Dijon mustard, olive oil, lemon juice, salt, pepper

Preheat oven to 425°. Cut ends off butternut squash and use a vegetable peeler to peel skin. Cut in half long ways, scoop out seeds, and then cut into bite sized pieces. Peel and cut a red onion into 8 wedges (if you can leave a little of the root end on the onion, this will hold the onion together). Dry and cube a block of tofu. Put these 3 ingredients on a baking sheet and sprinkle with olive oil, salt, and pepper. Bake until squash is tender enough to fork through.

While the squash mixture is baking, slice a rustic loaf of bread into bite sized chunks. When the squash is done, drizzle with a little honey and place bread on top of vegetables. Return to oven and bake until bread is toasted. Scoop a generous portion over spinach, top with goat cheese and dressing (see below), and serve warm.

Dressing: In a bowl, whisk together 1 tablespoon of Dijon mustard, juice from one lemon, and ¼ cup olive oil. Salt and pepper to taste.