

Roasted Grapes Butternut Squash Salad - with Pistachio Chèvre

- 5 oz arugula

Roasted Grapes and Butternut Squash

- 2 c red [grapes](#)
- olive oil
- 1 small **Butternut Squash**, peeled and cut bite size

Apple Ginger Salad Dressing

- 1 c [apple juice](#)
- 1/4 large [Granny Smith apple](#), finely chopped
- 1 T [julienned](#) fresh ginger
- 2 T fresh lemon juice
- 2 T extra virgin olive oil
- sea salt
- cracked black pepper
- [maple syrup](#), to taste (not required in my version)

Pistachio Chèvre

- 1/2 c pistachios, chopped
- 1/2 t minced fresh thyme, plus thyme sprigs for garnish
- 8 oz [chèvre](#), chilled

Roasted Grapes and Butternut Squash

Preheat the oven to 300 degrees. Toss the grapes with a drizzle of olive oil in a small baking pan. Put the squash in another baking pan with a drizzle of olive oil, toss, and put them in the oven with the grapes. After 20 minutes, remove the grapes from the oven, then raise the heat to 400 degrees and roast the squash until tender, about 10-15 minutes more. Let the squash cool.

Apple Ginger Salad Dressing

In a small saucepan, bring the apple juice, apple, and ginger to a simmer. Cook until it's reduced to a syrup.

Let cool. Then whisk in the lemon juice and olive oil, and season with salt and pepper. If it is too sour, add a bit of maple syrup or a pinch of sugar.

Pistachio Chèvre

Mix the pistachio and thyme in a small bowl. Cut the log of cheese into 6 slices, then dip the slices in the pistachio cheese mixture. Let come to room temperature.

Spread the arugula on a platter or individual salad plates. Arrange the squash around the edges and pile the grapes in the center. Drizzle the dressing over the salads and place the cheese on top. Garnish salads with thyme sprigs. Serves 6.