

Roasted Squash Salad

- 2 small butternut squash
- 3/4 lb [organic mixed lettuce](#)
- 1/2 pepper each colour: red, yellow, orange, diced
- 3-4 scallions, sliced
- 1/4 c parsley, roughly chopped
- 1 c feta, crumbled

Roasted Squash Salad Dressing

- 2 T olive oil
- 3 T balsamic vinegar
- 2 T orange juice
- 1/2 t Dijon mustard
- 2-3 cloves garlic, minced
- sea salt and freshly ground black pepper

Slice the squash 1/2" thick, seed, then lightly coat in 1 tablespoon of olive oil. Sprinkle lightly with sea salt, black pepper and [Spike seasoning](#), then roast in a 420F oven for 30 minutes, flipping once at half-time.

Lay a bed of lettuce on a large tray. Sprinkle the coloured peppers, scallion, parsley and feta over the lettuce. Spread the cooled squash over the top. Combine the dressing ingredients, seasoning as required. Drizzle the dressing on, and toss just before serving. Serves 12.