

FALL SALAD

WITH KALE, ROASTED WINTER SQUASH,
GRAVENSTEIN APPLES AND A SPICY VINAIGRETTE



Prep time: 15 min | Cook time: 25 min | Total time: 40 min | 6 servings

Recommended wine pairing: *Dot Wine 2019 Russian River Valley Chardonnay*

INGREDIENTS

8 cups dino kale, chiffonade cut
2 medium delicata squash, seeded and sliced into thin pieces
1 handful toasted pecan halves, roughly chopped
1 large gravenstein apple, cored and thinly sliced
½ cup extra virgin olive oil, plus more for drizzling
¼ cup rice wine vinegar
¼ tsp ground cinnamon
¼ tsp ground cumin
¼ tsp smoked sweet paprika
a small pinch of nutmeg, microplane grated
red, green, white, and red peppercorns in a peppermill
kosher salt
shaved parmigiano reggiano, for serving

DIRECTIONS

PREPARE THE SQUASH

- 1 Preheat oven to 375°F. In a baking dish, toss delicata squash with a drizzle of olive oil, a pinch of kosher salt and a couple rounds of the peppermill.
- 2 Bake squash for 25 minutes, tossing halfway through, until cooked through with some crisp on the edges. Allow to cool completely.

DRESSING PREP

- 3 Combine cinnamon, cumin, paprika, nutmeg, pinch of kosher salt and a few rounds of the peppermill in a small jar.
- 4 Pour in the rice vinegar. Close jar top, shake vigorously, and allow spices to bloom.

PLATE THE SALAD

- 5 Add ½ cup olive oil to the spice and vinegar jar. Shake vigorously.
- 6 Add kale to a large salad bowl and lightly dress with dressing from jar. Toss and massage the salad firmly with hands to soften the kale. Add delicata squash, apples, and pecans, and toss salad with a pinch of salt and a few rounds of peppermill to taste.
- 7 Plate salad on individual plates and top with shaved parmesan.