

Autumn Harvest Salad

1 cup of Roasted Butternut Squash (done ahead of time if possible)

¼ cup of dried cranberries

¼ cup of toasted chopped pecans

¼ cup of crumbled goat cheese

3-4 cups of Mixed Salad Greens

Additional Protein (Optional)

- Steamed Shrimp
- Seared Chicken
- Grilled Steak

Maple Harissa Vinaigrette:

1 Tbl minced shallot

1 tsp Harissa paste

1 Tbl Maple Syrup

½ tsp Dijon mustard

Juice of half a lemon

½ tsp minced thyme

3-4 tbl of EVOO

Salt and pepper (to taste)

Directions:

Prepare the dressing: Combine all your ingredients except the EVOO into a small bowl. While vigorously whisking, slowly drizzle in the olive oil until emulsified. Now season to taste with salt and pepper. Set aside.

IN a large bowl, combine all the salad ingredients, except for half the pecans, butternut squash, cranberries, and goat cheese. Drizzle in half the dressing, taste, and adjust accordingly. Now transfer the dressed salad to a serving platter or bowl, top with remaining ingredients, followed by protein (optional), then drizzle with the remaining dressing. ENJOY!