

MEDITERRANEAN BUTTERNUT SALAD WITH OREGON ORGANIC HAZELNUTS

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SERVES 10

INGREDIENTS

2 lbs, 4ounces/1.02 kg butternut squash, peeled and cut into medium dice
2 ounces/ 60mL, extra virgin olive oil
1/2 ounce/14g salt, plus as needed
2 teaspoons/4g ground pepper, plus as needed
8 ounces/227g dried cranberries
14 ounces/397g sourdough bread
4 ounces/113g hazelnuts, toasted and roughly chopped
3 tablespoons/9g sage leaves, chiffonade

FOR THE ROASTED SHALLOT VINAIGRETTE (makes 32 fl oz/960mL)

8 shallots, peeled, finely chopped
4 garlic heads, peeled, finely chopped
18 ounces/540mL extra virgin olive oil
3 ounces/90mL balsamic vinegar
2 teaspoons/2g chopped rosemary
2 teaspoons/2g chopped thyme
2 teaspoons/30mL honey
2 teaspoons/6.50g salt
1 teaspoon/2g cracked black pepper

METHOD

1. For the vinaigrette, lace the vinegar, herbs, honey, shallots, and garlic in a blender and blend on high until smooth. With the blender on low, slowly drizzle in the olive oil, and season with salt and pepper. Refrigerate until needed.
2. Lightly coat the diced squash with olive oil and season with salt and pepper. Spread the squash on a parchment lined sheet pan and bake in a 350F/ 177c degree oven until it is tender and holds its shape, about 30 minutes. Allow to cool to room temperature.
3. In a bowl, soak the cranberries in hot water for 5-10 minutes. Drain and set aside.

4. Add the bread pieces to a sheet pan, and toss lightly with olive oil, salt and pepper. Bake in a 375F/190c degree oven until crispy, but still tender.
5. Once everything cools, in a large bowl combine gently the squash, bread, cranberries, hazelnuts, sage, and vinaigrette. Add the dressing slowly, as the bread will determine how much the salad will need.
6. Taste and adjust the seasoning as needed with salt and pepper.