

# *Fall Lentil Salad with Butternut Squash and Goat Cheese*

## Nutritional Highlights

- Lentils are a great source of plant-based protein and fiber.
- One cup of butternut squash has 297% of your daily needs of Vitamin A as well as 48% of your daily needs of Vitamin C.

Servings: 4

## Ingredients

- 1 package Trader Joe's Ready to Eat Steamed Lentils
- 1 lb butternut squash cut into 1/2" pieces, (about 3 cups)
- 1 Tbsp olive oil
- 1/2 tsp coriander
- 1/4 tsp cumin
- 1/4 tsp cinnamon
- 1/4 tsp ginger
- 2 garlic cloves, minced
- Toppings: crumbled goat cheese, flat leaf parsley, 2 Tbsp pepitas

## Dressing

- 3 Tbsp olive oil
- 2 Tbsp Balsamic vinegar
- 2 Tbsp shallot, minced
- 1 tsp Dijon mustard

## Directions

- Preheat oven to 375F
- Line a rimmed baking sheet with parchment paper, and lightly spray with cooking spray.
- Combine garlic, coriander, cumin, ginger, cinnamon and the olive oil.
- Place butternut squash in a bowl and combine with spice mixture. Arrange squash on baking sheet and roast until browned and tender, about 20 minutes. Stir halfway through roasting. Let cool slightly.
- While squash is roasting, prepare the dressing by adding the olive oil, balsamic vinegar, shallot, and mustard in a small bowl. Whisk to combine.
- Place lentils in pan on stovetop and heat gently or place in microwave safe bowl and heat until warm.
- Combine lentils, squash, dressing in a large bowl. Toss gently.
- Transfer to a serving platter and top with goat cheese, flat leaf parsley, and pepitas.
- Enjoy!

the clever kitchen