



## **Autumn's Best Butternut Squash Creamy Kale Salad**

Inspired by Cuisine Recipes

1-1/2 pounds package fresh butternut squash chunks  
2 Tablespoons olive oil  
Salt; black pepper to taste  
1/2 cup mayonnaise  
2 Tablespoons fresh lemon juice  
1 Tablespoon honey  
1 clove garlic, minced  
1/2 teaspoon kosher salt  
1 teaspoon sriracha chili sauce  
1/4 cup buttermilk\*  
8 cups fine chopped fresh kale  
1/2 cup dried cranberries  
1/2 cup broken toasted walnuts  
1/2 cup cooked long grain rice  
Garnish: Dried cranberries, walnuts, baked squash cubes as desired

Preheat oven to 400 degrees F. Line a baking sheet with release foil if desired.

Toss squash chunks with oil; season with salt and pepper; roast on prepared baking pan until tender about 25 minutes; cool.

Prepare dressing: Whisk mayonnaise, lemon juice, honey, garlic, salt, and chili sauce in medium sized bowl until combine. Add buttermilk until desired consistency. Chill in refrigerator until serving.

Remove leaves from stems; fine chop kale leaves. Toss kale with dressing. Fold cranberries, walnuts, rice, and baked squash into salad. Place on serving platter; garnish top of salad with dried cranberries, walnuts, and baked squash chunks.

Serves: About 6 to 8

**About this Recipe:** This side dish is a real family pleaser. Chilled lightly spiced ranch dressing coats fresh chopped kale. Sweet dried cranberries, toasted walnuts, fluffy rice, and roasted golden squash chunks add that perfect finishing touch. It's hard to believe that this salad is healthy, delicious, and so beautiful.

**Cook's Note:**

\*Use 1/4 cup milk; mix in 1 teaspoon lemon juice; set aside for 5 minutes.