



### **Golden Squash Chopped Caponata Salad**

*Italian Caponata is updated into a chopped salad with squash*

#### ***White Chocolate Vinaigrette and Pickled Sweet Raisins***

2 Tablespoons White Balsamic vinegar

1/4 cup fresh orange juice

1/8 teaspoon salt

2 Tablespoons white chocolate chips

1/3 cup dark raisins

#### ***Squash Caponata Salad***

1 Tablespoon olive oil

1/2 cup chopped red onion

2 cloves garlic, minced

1 jalapeno pepper, seeded, minced

2 cups peeled 3/4 inch butternut squash cubes, peeled

1 (14.5 ounce) can peeled diced tomatoes in tomato juice

1/4 cup chopped parsley, divided  
Salt and ground black pepper to taste  
4 cups chopped baby hearts romaine lettuce  
Serve with crackers or slices of grilled Italian bread

**Prepare White Chocolate Vinaigrette and Pickled Sweet Raisins:**

Place first four ingredients of vinaigrette in microwave safe container; Cook in microwave for about 1 minute on medium power 5 until hot and white chocolate melts. Stir until smooth. Pour over raisins; set aside to soften raisins; drain raisins. Reserve vinaigrette and drained raisins separately.

**Cook Squash:** In large skillet, heat oil; add onion; sauté 1 minute; add garlic and minced peppers; sauté 1 minute; add squash cubes; cover; cook over medium heat for 10 minutes.

**Mix Caponata:** Drain juice from tomatoes; add tomato juice to squash; cover; cook about 5 minutes on medium/low or until squash is softened but not mushy. Stir in tomatoes, reserved drained raisins, and half of chopped parsley. Season with salt and black pepper to taste.

**To Serve:** Place chopped lettuce around serving platter; place squash caponata in center. Garnish with remaining chopped parsley. Serve drizzled with white chocolate dressing. Serve with crackers or slices of grilled Italian bread. Serves: 4

**About the Recipe:** Italian Caponata is a cooked vegetable salad seasoned with a sweet vinegar sauce usually featuring eggplant. This updated new recipe uses cooked golden squash with tomatoes and red onions with crisp chopped lettuce. A light white chocolate flavored orange vinaigrette is drizzled over the warm salad. It's a wonderful dish to serve for lunch or a quick snack.