

Warm Spinach and Butternut Squash Salad

From: The Clean Gourmet (formerly Pulito e Saporito)

(Serves 4-6)

For the salad:

6 scallions, sliced (white and green parts)

1 yellow or red bell pepper, chopped

1 cup curly parsley, chopped

4-5 oz baby spinach

1 small butternut squash, peeled and cut into 1/2-inch cubes

1 head collard greens (preferred), Tuscan kale or chard, stems discarded and leaves cut into 1-inch thick slices

1 handful raw pecans, broken into pieces

For the dressing (based off of one found in Renée Loux's "Living Cuisine"):

1/2 tsp sea salt

black pepper, to taste

3 Tbsp extra virgin olive oil

2 Tbsp high-quality apple cider vinegar (I use Bragg)

1 1/2 Tbsp high-quality balsamic vinegar

juice of 1 lemon (about 2-3 Tbsp)

1 T maple syrup

What to do:

Whisk dressing ingredients vigorously in a small bowl until somewhat emulsified.

Place the scallions, bell pepper, parsley and spinach in a large bowl (the biggest one you've got).

In a medium-sized pot (preferably one that comes with a steamer basket), fill halfway with water and add a pinch of salt. Bring to a gentle boil and add the squash.

After about 5 minutes, when the squash is about halfway cooked, add the kale or collards to the steamer basket on top of the simmering squash and allow to steam for about 3 minutes*, until the greens are lightly softened. Remove steamer, check that the squash is done and strain together.

Give the dressing another whisk. Add warm vegetables, pecans and dressing to the bowl with the raw vegetables. Gently toss together. The spinach should soften and the dressing should become fragrant. Serve immediately while still warm. (I served it with some leftover garlicky broccoli rabe and it was an awesome complement to this salad!)

(*If you do not have a fitted steamer basket, blanch the kale/collards with the squash when it's about a minute away from being fork-tender. Strain together.)

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