



Spiced Butternut Squash, Lentil and Goat Cheese Salad

Ingredients:

3/4 cup french green lentils

6 cups peeled, seeded butternut squash cut into 1" cubes

3 tablespoons olive oil, divided

1 teaspoon cumin

1 teaspoon hot smoked Spanish paprika (also labeled Pimenton Picante)

1/2 teaspoon sea salt

4 cups baby arugula

1 cup soft goat cheese, crumbled

1/4 cup thinly sliced mint leaves

1 tablespoon red wine vinegar

Instructions:

Place lentils in a small bowl. Cover with cold water, soak for 10 minutes and drain.

Cook lentils in boiling salted water until tender but firm, about 30 minutes. Drain lentils. Rinse under cold water and drain again.

Preheat oven to 375 degrees. Place butternut squash in a large bowl; toss with 2 tablespoons oil, cumin, paprika and sea salt. Arrange squash in a single layer on a baking sheet; roast for 20 minutes. Turn squash over. Roast until tender and slightly browned at corners, about 10 to 15 minutes. Cool.

Combine lentils, squash, and oil from baking sheet with arugula, half of goat cheese, mint, vinegar and 1 more tablespoon olive oil. Season with salt and pepper. Divide among plates; sprinkle with remaining goat cheese and serve. Serves 8.