



# KALE SALAD & Roasted Butternut Squash w/ Crispy Scallions and Sweet Chili Dressing

Servings: 4-6

## Ingredients

- 4 cups of butternut squash, cut into 1/2 inch cubes
- Olive oil
- Sea salt
- 1 bunch scallions, roughly chopped into 1-inch pieces
- 1 bunch kale, stems removed and thinly sliced
- 2 Tbsp. lemon juice, divided
- 1 Tbsp. maple syrup
- 1 tsp. chili paste

## Directions

1. Preheat the oven to 425° F.
2. On a parchment-lined baking sheet toss the squash with 2 tablespoons olive oil and 1/2 teaspoon salt. Arrange in an even layer and roast in the oven for 15 minutes, until soft but not beginning to caramelize. Add the scallions and toss to coat in the olive oil. Arrange again in an even layer and return to the oven. Roast for another 15 minutes, or until the squash is lightly brown and the scallions have crisped.
3. Meanwhile, in a large mixing bowl, toss the kale with 1 tablespoon olive oil, 1 tablespoon lemon juice and 1/2 teaspoon salt with your hands until the greens are very well coated and starting to wilt.
4. In a small mixing bowl, whisk together the maple syrup, chili paste, remaining 1 tablespoon lemon juice, 2 tablespoons olive oil and 1/4 teaspoon salt until combined.
5. Transfer the kale to a serving platter and top with the roasted squash and scallions. Drizzle the sweet chili dressing on top and serve.

