

BC SQUASH & ROOT VEGETABLE SALAD



Yields:
30 servings

INGREDIENTS

- 2 Squash (Butternut, Acorn, Kabocha) or 1 Banana Squash
- 9 Parsnips, medium
- 1 Rutabaga, large
- 3 Turnips, medium
- 6 Carrots, medium
- 2 Onions, medium
- 3-4 fresh sprigs of each- Thyme, Rosemary, Oregano and Basil
- 1/2 head of garlic
- 1/2 cup Olive Oil
- 2 1/2 cups Roasted broken Walnuts
- 2 cups Cranraisins
- 1 cup Sundried Tomato vinaigrette
- 3/4 cup Feta or a lite Blue cheese

DIRECTIONS

1. Peel and dice all vegetables into equal sizes, about 3/4 inch. Place altogether into a mixing bowl and add the garlic, fresh herbs and oil. Season lightly.
2. Place the vegetables onto a baking sheet and place it into a 325 F oven until just done and starting to brown. Remove to cool.
3. When cold, remove the sprigs of herbs and add 1 1/2 cup of Walnuts, all the Cranraisins and Sundried Tomato dressing. Mix.
4. Place the mixture into a serving bowl and sprinkle with the remainder of the Walnuts and Cheese. Serve and enjoy.