

Autumn Panzanella



Servings:

8 servings

Prep Time:

15 min

Cook Time:

40 min

Ingredients

- 4 oz **Parisian Loaf Bread**, 1 inch cubes
- 2 tbsp **Olive Oil**
- 1 small **Butternut Squash**, 1 inch cubes
- 3/4 lb **Brussels Sprouts**, ends trimmed, halved
- 2 tbsp **Olive Oil**
- 1/4 tsp **Salt**
- 1/4 tsp **Pepper**
- 4 cups **Kale**, rough chopped
- 1/3 each **Red Onion**, sliced thinly
- 1 each **Apple, Honey Crisp**, diced
- 1/2 cup **Cranberries, Dried**
- 1/2 cup **Pumpkin Seeds**
- 4 oz **Theo's Feta Cheese**

Method of Preparation

Step 1

Preheat the oven to 400 degrees F.

Toss the bread cubes with 2 tbsp olive oil. Place on a baking sheet and toast for 10 minutes. Remove and set aside once toasted.

Step 2

Toss the butternut squash and brussels sprouts in 2 tbsp olive oil, salt and pepper. Place on a baking sheet and roast for 30-45 minutes. Remove and set aside to cool completely.

Step 3

Make the salad dressing by adding the following to a small blender: olive oil, lemon juice, apple cider vinegar, maple syrup, dijon mustard, garlic clove, salt, and pepper. Blend until combined.

Step 4

In a large bowl toss the kale with the salad dressing until evenly coated.

Toss the following ingredients well into the kale: red onion, apple, cranberries, and pumpkin seeds.

Step 5

Garnish with crumbled feta cheese. Enjoy!

- 1/3 cup **Olive Oil**
- 1 tbsp **Lemon Juice**
- 2 tbsp **Apple Cider Vinegar**
- 1 tbsp **Maple Syrup**
- 2 tsp **Dijon Mustard**
- 1 clove **Garlic**
- 1/4 tsp **Salt**
- 1/4 tsp **Pepper**

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