

Roasted Butternut Squash & Chickpea Salad with Tahini Vinaigrette

I love salads twelve months of the year. During our long, cold New Hampshire winters, roasted vegetables pair beautifully with greens. Enjoy!

Serves 8

About 1 1/2 cup (14-15 ounce can) chickpeas, rinsed and well drained

Tahini Vinaigrette (recipe follows)

About 1 1/2 pounds butternut squash, peeled, seeded and cut in bite size pieces

1/2 teaspoon ground cumin

1/2 teaspoon sea salt

1/4 teaspoon smoked paprika

1/4 teaspoon freshly ground pepper

1 tablespoon olive oil

1 tablespoon apple cider vinegar

1/2 teaspoon or to taste sriracha or your favorite hot sauce

1 tablespoon tahini

About 8 ounces arugula or mixed greens

1/2-1 small head radicchio, cored and cut in thin ribbons

2-3 scallions, thinly sliced on the diagonal

2-3 tablespoons toasted sesame seeds

Preheat the oven to 425 degrees.

Put the chickpeas in a bowl, add enough Tahini Vinaigrette to lightly coat and toss to combine. Set aside. If prepping ahead, cover and store in the refrigerator.

Put the spices in a large bowl and whisk to combine, add the olive oil, vinegar and sriracha and whisk again. Add the squash and toss to coat.

Put the squash on a sheet pan in a single layer and roast at 425 degrees until tender, about 20 minutes. Remove the squash from the oven and transfer to a bowl, add the tahini and gently toss to coat.

Put the arugula, radicchio and scallions in a bowl and toss to combine. Add enough Tahini Vinaigrette to lightly coat and toss again.

To serve: transfer the leafy salad to a deep serving platter or individual plates, top with squash and sprinkle with chickpeas and sesame seeds.

Tahini Vinaigrette

Makes about 1 1/2 cups

2 cloves garlic

1-inch chunk red onion

1/2 teaspoon or to taste sriracha or your favorite hot sauce

1/2 teaspoon ground cumin
1/4 teaspoon smoked paprika
Sea salt and freshly ground pepper to taste
Juice and zest of 1/2 lime
2-3 tablespoons apple cider vinegar
1/4 cup tahini
1/2 cup extra virgin olive oil
2-4 tablespoons water

Put the garlic, onion, spices, lime juice and zest and vinegar in a small food processor and pulse to combine and finely chop. Add the tahini and olive oil and process until smooth. A tablespoon at a time, add the water and process until smooth and creamy.

Let the vinaigrette sit at room temperature for at least 30 minutes or longer in the refrigerator to combine the flavors. Bring to room temperature before serving.

Cover and store extra vinaigrette in the refrigerator.