



# Julie Zyromski

## Roasted Beets and Squash Salad

Portions: 6 to 8

Preparation: 30 minutes

Cooking time: 25 minutes

 8



### Ingredients

For the salad

2 Acorn squash

5 Beets

1 Bunch of kale, stems removed and diced

100g Feta (optional)

125 ml (1/2 cup) Shaved almond, oven roasted

80 ml (1/3 cup) Olive oil

45 ml (3 tbsp) [Maille](#) Red wine vinegar

To taste Salt and pepper

15 ml (1 tbsp) Zaatar

For the vinaigrette

30 ml (2 tbsp) [Maille](#) Dijon mustard

30 ml (2 tbsp) [Maille](#) Red wine vinegar

60 ml (1/4 cup) Extra virgin Olive oil

15 ml (1 tbsp) Maple syrup

To taste Salt and pepper

### Steps

For the salad

1. Pre-heat the oven to 400°F.
2. Cut the acorn squashes in half following their lines.
3. With a spoon, remove the seeds, and cut in the squashes in halves.
4. Transfer to a bowl and mix with the Zaatar, 3 tbsp of the olive oil, salt and pepper.
5. Transfer to your first baking dish and set aside. Keep the bowl.
6. Peel, then cut the beets into small dices.
7. Transfer to your mixing bowl and mix with the remaining of the olive oil, the vinegar, salt and pepper.
8. Transfer the beets to a second baking sheets.
9. Cook the squash and beets in the oven for 25 minutes, mixing them half way with a wooden spoon.
10. Once your vegetable are ready, mix in with the kale and almond and transfer to your serving plate.
11. Crumble your feta on top (optional).

Vinaigrette

1 With a whisk, mix the remaining of the olive oil, [Maille](#) Red Wine Vinegar, maple syrup and Maille Dijon Mustard until smooth and emulsified. Salt & pepper to taste.

2 Drizzle on your salad and enjoy!