

Dark Cocoa Roasted Winter Squash Salad

a warm winter curry and fig recipe!

5 oz fresh greens

2 cups cocoa roasted winter squash

cut in bite sized cubes

1 large asian pear cut in pretty slices, (top with rice wine vinegar & honey to keep from browning.)

1/2 cup Salad Girl Pistachio and Zante Currant

Salad Toppers

1/2 cup Salad Girl Organic Curry Fig Salad Dressing

To Roast yummy Cocoa squash (butter cup or butter nut - even sweet potatoe or a yam will be good!)

toss 3 cups peeled and seeded squash cubes with 1 table spoon

olive oil, sprinkle with 1 teasp. organic unsweetened

cocoa powder, spread onto shallow baking pan, and roast

for 20-25 minutes at 375 degrees, let cool and voila!

To prepare Salad: arrange greens upon a pretty salad platter,

decorate with roasted squash, asian pear, nuts and fruits

and just before serving-drizzle on dressing- Enjoy!



6-8 servings