

Roasted Butternut Squash Salad

- 1 medium cauliflower head — cut into florets
- 1 small butternut squash — peeled and cut in cubes
- 2 teaspoons extra-virgin olive oil
- Himalayan sea salt and black pepper
- ¼ cup red onion — chopped
- 1 tablespoon green onions — chopped

For dressing:

- 1/2 cup veganise (may substitute avocado or homemade mayo)
- 2 tablespoon Dijon mustard
- 1 teaspoon garlic — minced
- Himalayan sea salt and pepper



1. First, steam the head of cauliflower. In a large pot add about 2 cups of water and place a steamer basket in the bottom.
2. Bring the water to a boil. Add the cauliflower florets into the steamer basket.
3. Cover the pot and steam until the cauliflower florets are tender 6-8 minutes. The time will depend on how tender you prefer your cauliflower florets to be.
4. Remove from the heat and also remove the lid from the pot. Let the cauliflower cool down for 5 minutes.
5. While the cauliflower florets are steaming, roast the butternut squash. Preheat oven to 400 degrees. On a baking sheet lined with parchment paper or silicone mat, place butternut squash and toss in olive oil and season with salt and black pepper. Mix well to combine.
6. Roast in the oven for 15-20 minutes (It'll depend on the size of the butternut squash diced).
7. Place the steamed cauliflower, the roasted butternut squash and the red onions in a bowl.
8. In a small glass bowl, add all the ingredients for the dressing and whisk everything together to combine. Taste to check the seasoning and pour over the salad.
9. Mix all the ingredients together until well combined and garnish it with green onions.

Serving Size = 2 cups of vegetables with 1 tablespoon of dressing