

# Autumn Kale Salad

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 8

## Ingredients:

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- 4 cups diced butternut squash
- 1 teaspoon ground Stonemill Sea Salt Grinder
- ½ teaspoon Simply Nature Organic Ground Cinnamon
- ½ teaspoon Stonemill Ground Nutmeg\*

### Maple Cider Vinaigrette:

- ½ cup Simply Nature Organic Apple Cider Vinegar
- ¼ cup Specially Selected 100% Pure Maple Syrup
- 1 teaspoon Burman's Dijon Mustard
- ground Stonemill Sea Salt Grinder, to taste
- Stonemill Ground Black Pepper, to taste
- ½ cup Carlini Pure Olive Oil

- 2 12-ounce bags Simply Nature Chopped Kale, stems removed
- 1 apple, cored and diced
- 1 cup Southern Grove Chopped Pecans, toasted
- 4 ounces Emporium Selection Feta Cheese Crumbles
- ½ cup sliced red onion

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Preheat oven to 425°.
2. In a medium bowl, combine butternut squash, salt, cinnamon and nutmeg. Place on a baking sheet and bake for 15-20 minutes. Transfer to a bowl and refrigerate.
3. For the maple cider vinaigrette: In a medium bowl, whisk together apple cider vinegar, maple syrup, mustard, salt and pepper. Slowly whisk in oil until emulsified.
4. In a large bowl, toss together all ingredients.
5. Serve in a large bowl garnished with extra toppings.



Recipe Courtesy of:  
ALDI Test Kitchen