

# Roasted Brussels Sprouts and Butternut Squash Salad with Orange Maple Creme Oolong Dressing

**COOKING TIME:** 45 minutes

1 lb Brussels sprouts, trimmed and halved  
1 lb butternut squash, peeled and cubed  
2 T olive oil  
Salt and pepper to taste  
1/2 C pomegranate seeds

1/2 C dried cranberries  
1/4 C chopped pecans, toasted  
1 T orange zest  
1/4 C crumbled feta cheese (optional)

## FOR THE ORANGE MAPLE CREME OOLONG DRESSING:

1/4 C orange juice (freshly squeezed)  
2 T maple syrup  
1 T apple cider vinegar  
1 T Dijon mustard  
1 clove garlic, minced

1/4 C brewed Maple Creme Oolong tea, cooled  
1/4 C olive oil  
Salt and pepper to taste

**PREHEAT THE OVEN** to 400°F.

**ROAST THE VEGETABLES:** Toss the Brussels sprouts and butternut squash with olive oil, salt, and pepper. Spread them out on a baking sheet in a single layer. Roast for 25-30 minutes, or until the vegetables are tender and caramelized, stirring halfway through.

**PREPARE THE DRESSING:** In a small bowl, whisk together the orange juice, maple syrup, apple cider vinegar, Dijon mustard, minced garlic, and brewed Maple Creme Oolong tea. Gradually whisk in the olive oil until the dressing is well combined. Season with salt and pepper to taste. Use an immersion blender to emulsify the dressing (optional).

**ASSEMBLE THE SALAD:** In a large serving bowl, combine the roasted Brussels sprouts and butternut squash, pomegranate seeds, dried cranberries, toasted pecans, orange zest, and crumbled feta cheese (if using).

**DRESS THE SALAD:** Drizzle the Orange Maple Creme Oolong Dressing over the salad and toss gently to combine.