Butternut Squash, Feta, and Arugula Salad



The sweet-tasting squash is counterbalanced with the salty cheese and tangy arugula in this salad.

*Source: Everyday Food, October 2004*

55 mins10 mins

TOTAL TIMEPREP

INGREDIENTS

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* 1 medium butternut squash
* 2 teaspoons olive oil
* 1/4 cup crumbled feta cheese (1 ounce)
* 1 bunch (5 ounces) torn arugula

DIRECTIONS

1. 1. Preheat oven to 425 degrees. Prepare 1 medium butternut squash; cut into 3/4-inch cubes. In a roasting pan, combine squash with olive oil; season with coarse salt and ground pepper. Toss to coat and spread squash in a single layer. Roast until fork-tender, 35 to 45 minutes.
2. 2. Transfer squash to a bowl; gently toss with crumbled feta cheese and torn arugula.