Butternut Squash Pasta Salad

4 Servings • 1 Serving = 1 ½ Cup

INGREDIENTS

• ½ pound butternut squash, chopped
• 1 ½ cup pasta, cooked
• 2 cups spinach
• ¼ cup cranberries
• ¼ cup pumpkin seeds, unsalted
• ¼ cup feta cheese, crumbled
• 3 Tablespoons orange juice
• 1/3 cup olive oil + 1 Tablespoon divided
• 2 Tablespoons apple cider vinegar
• 1 Tablespoon Dijon mustard
• Salt and pepper, to taste
• 1 Tablespoon honey

DIRECTIONS

1. Preheat the oven to 400°F. Spread butternut squash on a baking sheet and toss with 1 Tablespoon olive oil, salt, and pepper. Cook for 15 – 20 minutes. When finished, remove from oven and let cool.
2. In a large bowl, combine pasta, butternut squash, spinach, cranberries, pumpkin seeds, and feta cheese.
3. In a mason jar combine orange juice, remaining olive oil, apple cider vinegar, Dijon mustard, salt, pepper, and honey. Shake to combine.
4. Drizzle dressing onto salad and gently toss to combine.