**Fall Harvest Salad**

5 Servings • 1 Serving = 1 Cup

**INGREDIENTS**
- ½ pound butternut squash, cubed
- ¼ cup olive oil + 2 Tablespoons olive oil, divided
- 1 teaspoon garlic powder
- Pinch of salt
- Pinch of pepper
- 4 cups baby kale, destemmed and chopped
- 1 medium red apple, chopped
- ½ cup pomegranate seeds
- ¼ cup feta cheese, crumbled
- ½ cup raw pepitas
- 2 Tablespoons white wine vinegar
- 1 Tablespoon Dijon mustard

**DIRECTIONS**

1. Preheat oven to 400°F. Add butternut squash, 2 Tablespoons olive oil, garlic powder, salt, and pepper in a bowl. Toss to combine.
2. Transfer to a baking sheet and cook for 20 minutes, flipping halfway through. When finished, remove from oven and let cool.
3. In a large bowl, combine kale, apple, pomegranate seeds, feta cheese, pepitas, and butternut squash.
4. In a mason jar, combine white wine vinegar, remaining olive oil, Dijon mustard, and a pinch of salt and pepper. Shake to combine.
5. Add dressing to salad and toss gently.