

Fall Veggie Salad

2 lb butternut squash, peeled and cubed
3 parsnips or carrots, sliced
1 medium red onion, sliced in thin half moons
1 large red bell pepper, seeded and cut into thick chunks
6 Roma tomatoes, quartered
4 Tbl olive oil, divided
½ tsp salt
¼ tsp pepper
6 cloves garlic, ROASTED and mashed (See note)
1 Tbl balsamic vinegar
1 Tbl red wine vinegar
5 oz baby spinach leaves
4 slices bacon, cooked and crumbled

In a large bowl, toss squash, parsnips, onion, bell pepper and tomatoes with 2 tablespoons of olive oil. Transfer to a 15x10x1 baking sheet and season with salt and pepper.

Roast in a preheated 400 degree oven for 40-45 minutes until golden and tender. Stir when halfway done.

Meanwhile, in a small bowl, whisk roasted garlic and vinegars together. Drizzle in the remaining two tablespoons of olive oil and whisk until smooth.

Transfer roasted vegetables to a large serving bowl, add spinach and toss lightly. Add garlic dressing and toss again.

Top with bacon and serve.

Note: Slice one head of garlic in half crosswise. Drizzle both halves with olive oil and a pinch of salt. Seal in foil and bake at 400 for 1 hour. Let cool slightly. Squeeze each half until the roasted cloves pop out. Mash with a fork until smooth.