



## **AUTUMN CHOPPED SALAD**

Serves 2

- 1 Butternut squash, small
  - 1 TBS. butter
  
  - 1 cup celery root (celeriac), diced
  - 1 head fennel, diced
  - 2 cups assorted lettuces
  - 1 cup cherry tomatoes cut in half
  - 2 TBS. pine nuts slightly toasted
  - 1 apple grated
  - 2 tsp. coriander seed slightly toasted (from garden)
  - 2 tsp. fennel seed slightly toasted (from garden)
  - 2 oranges, juiced
  - 2 lemons, juiced
  - ¼ cup extra virgin olive oil
  - salt and pepper to taste
1. Preheat oven to 350°. Melt butter.
  2. Cut butternut squash in half lengthwise. Scoop out seeds. Spread melted butter on cookie sheet. Place squash cut side down on cookie sheet. Bake until tender – about 25 minutes. Remove from oven and allow to cool to room temperature.
  3. Mix all dry ingredients in a bowl. Season with salt and pepper. Dress with citrus juices and olive oil.
  4. Divide salad between two squash halves.