Warm Butternut and Chickpea Salad with Tahini Dressing
From – smittenkitchen.com

For salad:
1 medium butternut squash, peeled, seeded, and cut into 1 ½” pieces
1 medium garlic clove, minced
2 Tbsp olive oil
salt
15-ounce can chickpeas, drained and rinsed
1/4 of a medium red onion, finely chopped
1/4 cup coarsely chopped fresh cilantro or parsley

For tahini dressing:
1 medium garlic clove, finely minced
pinch of salt
1/4 cup lemon juice
3 Tbsp well-stirred tahini
2 Tbsp water
2 Tbsp olive oil

• Preheat the oven to 425°F
• In a large bowl, combine the butternut squash, garlic, olive oil, and a few pinches of salt.
• Roast them on a baking sheet for 25 minutes, or until soft. Remove from the oven and cool.
• In a small bowl, whisk together the garlic and lemon juice.
• Add the tahini, and whisk to blend.
• Add the water and olive oil, whisk well, and taste for seasoning.
• Add more water to thin it out if necessary.
• Combine the squash, chickpeas, onion, and cilantro or parsley in a mixing bowl.
• Either add the tahini dressing to taste, and toss carefully, or you could serve the salad with the dressing on the side.
• Serve immediately.

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