

# 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.



For more recipes visit us at  
[www.HealthyHarvestFarmCSA.com](http://www.HealthyHarvestFarmCSA.com)