

BC SQUASH & ROOT VEGETABLE SALAD



Yields:
30 servings

INGREDIENTS

2	BC Squash (Butternut, Acorn, Kabocha) or 1 Banana Squash	2
9	BC Parsnips, medium	9
1	BC Rutabaga, large	1
3	BC Turnips, medium	3
6	BC Carrots, medium	6
2	BC Onions, medium	2
3-4	Fresh Sprigs of Each - BC Thyme, Rosemary, Oregano, and Basil	3-4
½	Head of BC Garlic	½
½ cup	Olive Oil	125 ml
2 ½ cups	Walnuts, roasted and broken	625 ml
2 cups	BC Craisins	500 ml
1 cup	Sundried Tomato Vinaigrette	250 ml
¾ cup	BC Feta or Light BC Blue Cheese	180 ml

DIRECTIONS

1. Preheat oven to 325 F.
2. Peel and dice all vegetables into equal sizes, about ¾ inch. Place altogether into a mixing bowl and add the BC Garlic, fresh BC Herbs, and oil. Season lightly.
3. Place the vegetables onto a baking sheet and place it into an oven until just done and starting to brown. Remove to cool.
4. When cold, remove the sprigs of herbs and add 1 ½ cup of walnuts, all the BC Craisins, and Sundried Tomato dressing. Mix together.
5. Place the mixture into a serving bowl and sprinkle with the remainder of the walnuts and BC Cheese. Serve and enjoy.