

BUTTERNUT SQUASH SALAD



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JamesBeard
Foundation

Butternut Squash Salad

Serves Two

WHAT YOU'LL NEED

Cutting Board
Chef's Knife
Vegetable Peeler
Microplane or Grater
Medium Mixing Bowls (2)
Whisk or Fork
Measuring spoons
Baking Sheets (2)
Aluminum Foil or
Parchment Paper
Medium sauté Pan
Blender
Food Processor
Rubber Spatula
Serving Plates
Serving Spoons
Your appetite!

INGREDIENTS

½ lb. Butternut Squash, peeled and shaved with a vegetable peeler, seeds reserved for garnish
1 Navel Orange, zested then supremed
1 cup Radicchio, thinly sliced
1 Garlic clove, grated or finely chopped
1-in piece of ginger, peeled and finely chopped, reserve skins for cocktail
1 tsp Sriracha, or similar
4 tbsp toasted pistachios, roughly chopped and divided in half
1 Lime, zested and juiced then divided in half
1 Basil sprig, leaves torn or sliced, divided in half
1 Mint sprig, leaves torn or sliced, divided in half + Salt, to taste, reserve stems for cocktail

METHOD

1. Combine butternut squash ribbons, orange, orange zest, radicchio, ginger, garlic, sriracha, ½ of pistachios, ½ of the lime juice, lime zest, and ½ of the herbs. Toss gently, taste, and adjust seasoning with salt as necessary.
2. Plate and garnish with the remaining nuts, lime juice and herbs.