

## ROASTED SQUASH WITH KALE AND VINAIGRETTE

By Mark Bittman; adapted by The Pixie and The Scout

### PREPARATION

TIME 1 hour

### INGREDIENTS

1 Squash (acorn, butternut, etc.)

1 bunch Kale

4 oz Wine vinegar

2 oz mustard

2 oz cider syrup or honey

1 Shallot or red onion, chopped

1 oz sugar

Salt (kosher or sea salt)

Olive oil

### Step 1

Heat the oven to 425. Take the ends of the squash. Peel the squash. Seed the bottom half. Cut into 1" cubes and spread in a 9x13" roasting pan. Drizzle with olive oil and season with salt. Bake until just tender, 20 to 30 minutes.

### Step 2

Coarsely chop a bunch of kale (you want big but manageable pieces); In a skillet, heat a spoon of olive oil on high. Add kale and season with salt. Move kale around pan until green color brightens and kale softens. Add squeeze of lemon juice. Remove from pan to cool.

### Step 3

Make a vinaigrette. Combine chopped shallot with salt , 1 oz sugar and mix thoroughly. Add wine vinegar, mustard and cidery syrup. Slowly whisk in olive oil until a creamy emulsion forms.

### Step 4

Dress the roasted squash and kale with shallot vinaigrette.