

Roasted Squash and Bread Salad | Makes 6 Servings

Ingredients

- ☐ 3 pounds winter squash, such as butternut, acorn squash or kabocha, peeled, seeded and cut into 1-inch pieces
- ☐ 1/4 cup plus 1 tablespoon olive oil
- ☐ 4 cups cubed bread
- ☐ Salt and pepper, to taste
- ☐ 1/2 lemon, juiced or 1/2 tablespoon lemon juice
- ☐ 1 apple, cored and sliced thin
- ☐ 1/2 small red onion, sliced thin

Directions

1. Preheat oven to 425 degrees. Toss squash and 2 tablespoons oil on rimmed baking sheet until coated. Season with salt and pepper. Bake until golden-brown and fork-tender, about 25 to 35 minutes.
2. While the squash is cooking, place bread cubes on rimmed baking sheet. Bake until toasted, about 8 to 10 minutes.
3. Mix 3 tablespoons oil and lemon juice in a large bowl. Season with salt and pepper. Add cooked squash, apples, bread and red onions and toss to coat. Serve and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats | Photo from BigStock