

# FALL SALAD WITH TURKEY BREAST SPINACH, BUTTERNUT SQUASH, APPLES AND CHEDDAR

Preparation: **30** minutes | Cooking: **10** minutes | Servings: **4-6**

## INGREDIENTS

*2 pounds ready-to-eat turkey breast*  
*1 1/2 pound butternut squash*  
*2 cloves garlic, minced*  
*1 medium honey crisp apple*  
*8 cups packed baby spinach, roughly chopped*  
*1/2 cup diced sharp cheddar cheese*  
*1/2 cup toasted chopped pecans*  
*3 tablespoons EVOO, divided*  
*2 tablespoons balsamic vinegar*  
*2 teaspoons Dijon mustard*  
*1 teaspoon maple syrup*  
*1/2 teaspoon salt, divided*  
*1/2 teaspoon ground pepper, divided*



## INSTRUCTIONS

To begin, stir the squash, garlic, 1 tablespoon oil, 1/4 teaspoon salt and 1/4 teaspoon pepper together in a large bowl. Spread the mixture on a large, rimmed baking sheet and roast it for about 20 minutes until tender, stirring once. Meanwhile, whisk the remaining 2 tablespoons oil, vinegar, maple syrup, mustard and remaining 1/4 teaspoon of both salt and pepper in the large bowl. Add the turkey breast, spinach, roasted squash, apples, cheese and pecans. Toss it to coat.