

## ROASTED SQUASH, MUSHROOM & QUINOA SALAD with RED PEPPER VINAIGRETTE

This colourful salad offers as much variety on your palate as its visual colour palette. It also happens to be gluten-free and vegan.

Serves 6 as a side dish or starter

Serves 4 as a main course

Prep time: 20 minutes

Cook Time: 50 minutes

### Vinaigrette:

- 3 Tbsp red wine vinegar
- 1 tsp Dijon mustard
- 1 tsp sugar
- ½ clove garlic, minced
- 6 Tbsp extra virgin olive oil
- salt & pepper
- ½ cup sliced roasted red peppers

### Salad & Assembly:

- 2 cups peeled & diced butternut squash, cut into 1-inch dice
- ½ cup quinoa
- 2 cups quartered mushrooms
- 2 green onions, sliced
- 2 Tbsp parsley, chopped
- 1 head radicchio
- 1 stalk celery, sliced

For the vinaigrette, whisk the vinegar with the mustard, sugar and garlic, then whisk in the olive oil and season to taste. Measure out 4 Tbsp of this vinaigrette and set aside, then puree the rest with the ½ cup of sliced roasted peppers.

For the squash, preheat the oven to 350 °F. Toss the squash with 2 Tbsp of the reserved plain vinaigrette and spread into a baking dish. Roast uncovered until tender, about 50 minutes. The squash can be served as part of the salad warm or at room temperature.

For the quinoa, rinse it well, drain and then simmer for about 15 minutes. Drain, rinse and set aside.

Sauté the mushrooms in the remaining 2 Tbsp of reserved plain vinaigrette over medium high heat, until softened, about 5 minutes. Remove the pan from the heat and add the cooked quinoa, green onion and parsley.



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To assemble, arrange radicchio leaves on a large platter, shredding any reserved radicchio and arranging it in the centre. Spoon the cooked squash and the mushroom-quinoa mixture on the platter, sprinkle the sliced celery over top and ladle the roasted pepper vinaigrette around and over the salad. Serve immediately.

