autumn squash and kale salad

featured product:
baby kale

give your greens a boost with the sweet and scrumptious mix of roasted butternut squash, crunchy chickpeas and perfectly balanced baby kale. plus, think of all the nutrients you're packing in to every forkful of fantastic flavor!

not only is it nutrient packed, it's a super easy recipe to prep ahead for lunch or a dinner party!

ingredients

for the salad:
1 clamshell **organicgirl baby kale**
1 butternut squash, peeled and cubed
1 can chickpeas, drained and rinsed
1 tsp ground sage
½ tsp sea salt
¼ tsp black pepper
¼ tsp garlic powder
16 oz orzo, cooked according to package directions
¼ cup pickled red onions
1 block of feta cheese, crumbled
3 tbsp pumpkin seeds

for the maple-balsamic vinaigrette:
½ cup olive oil
¼ cup balsamic vinegar
3 tbsp pure maple syrup
½ tsp ground mustard powder (or 1 tsp Dijon mustard)
½ tsp paprika
½ tsp ground sage
1 tsp sea salt

directions

1. preheat oven to 400°F (200°C); line a baking sheet with parchment paper.
2. spread the cubed butternut squash and rinsed chickpeas onto the baking sheet. drizzle lightly with olive oil (optional) and toss with the sage, sea salt, black pepper, and garlic powder.
3. roast for 30–35 minutes, flipping halfway, until the squash is golden and tender and the chickpeas are slightly crispy.
4. while the veggies roast, cook the orzo according to package instructions. drain, rinse under cold water, and set aside to cool.
5. in a small bowl or jar, whisk together dressing ingredients until well combined: olive oil, balsamic vinegar, maple syrup, mustard powder or dijon, paprika, ground sage, and sea salt. taste and adjust seasoning as needed.
6. in a large salad bowl, combine cooled orzo, roasted squash and chickpeas, baby kale, pickled red onions, crumbled feta, and pumpkin seeds. drizzle with homemade dressing and toss gently to combine.
7. serve warm or chilled.