



DELICATA SQUASH MEDLEY

Ingredients

- 1 delicata squash, cut into ½ in. half moons
- 1 shallot, thinly shaved
- Fresh herbs(parsley, chervil, tarragon ect)
- 1 red bell pepper, small dice
- Other seasonal squash(butternut, acorn ect) diced or shaved.
- Riverhouse Honey Dijon Dressing

Method

1. Roast squash. Preheat oven to 375 F and roast squash until tender, about 25 minutes in oil salt + pepper. Tip: the skin on delicata squash is edible as well as beautiful! Most other squash will need peeling from the tough exterior.
2. Prepare other ingredients. Thinly slice the shallot and separate the layers to create rings. Cut the red bell pepper into very small squares, and pick the herbs so there are no stems or woody bits. Set aside.
3. Assemble. This dish is best served warm, tossing the warm squash with the shallots, bell pepper and herbs. And place onto plate or platter
4. Garnish. Add River House Honey Dijon Dressing to your salad and serve!