

SAD DESK SALAD?

WE DON'T
KNOW HER.



SIZE

Serves: 6-8

PREPARATION

25 minutes

DIFFICULTY



Level 1



Level 1



Ingredients

- 1** Delicata squash, halved vertically, seeds removed, sliced into $\frac{1}{4}$ inch half moons
- 1** Tbsp olive oil
salt and pepper
- 5** cups shredded kale
- $\frac{1}{2}$** cup not just salad dressing, divided
- 2** cups 2 cups cooked farro, quinoa, or brown rice (cooked per back of bag)
- $\frac{1}{2}$** cup $\frac{1}{2}$ cup pomegranate seeds (or dried cranberries/cherries)
- $\frac{1}{2}$** cup soft goat cheese, crumbled
- $\frac{3}{4}$** cup smoked almonds (like Blue Diamond Smokehouse), coarsely chopped, or regular roasted salted almonds.

Process

1

Preheat oven to 450 with a rack in the middle position and line a baking sheet with foil. Place the sliced squash on the prepared tray and drizzle with the oil, 1 teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Using your hands, toss the squash on the tray to ensure each piece is seasoned and

coated with oil. Place in the oven for 15 minutes until tender and golden brown.

2

Meanwhile, add the kale, $\frac{1}{4}$ cup Not Just Salad Dressing, and $\frac{1}{2}$ teaspoon salt to a large bowl, massaging the salt and dressing into the kale with your hands. Stir in the cooked farro or grain of choice. Top the kale grain mixture with a line of pomegranate seeds, a line of goat cheese, a line of almonds, and a line of roasted squash (once tender). Drizzle with remaining $\frac{1}{4}$ cup dressing and serve.