

## **Blueberry and Butternut Squash Quinoa Salad**

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### **Ingredients**

1	Pound	Butternut Squash, peeled, seeded and cubed
4	Tablespoons	Olive Oil, divided
2	Cups	Water
1	Cup	Quinoa
2	Tablespoons	Lemon Juice
3/4	Teaspoon	Salt
1/4	Teaspoon	Pepper
4		Scallions, thinly sliced
1 1/2	Cups	Blueberries
4	Cups	Arugula
3/4	Cup	Feta Cheese, crumbled

### **Instructions**

1. Preheat oven to 450° F.
2. In a large bowl, toss squash with 1 tbsp. of the oil. Spread on a rimmed baking sheet; bake until tender about 20 minutes. Let cool.
3. Meanwhile, in a medium saucepan, bring quinoa and water to a boil; simmer for 15-20 minutes. Remove from heat and cover; let stand 5 minutes. Fluff with a fork; cool.
4. In a small bowl, whisk together remaining olive oil, lemon juice, salt and pepper; set aside. In a large bowl combine squash, scallions, blueberries and quinoa. Drizzle with dressing; toss to combine. Serve over arugula and top with crumbled feta.