

Spicy bean & sausage casserole Butternut squash & spinach salad

Linda McCartney

Ingredients

600g butternut Squash, deseeded,
peeled, cut into chunks
2 tsp olive oil
2 tsp honey
2 tsp sesame seeds
1 x 150g pkt baby spinach leaves
1 x 75g chopped walnuts

Dressing

1 tbs lemon juice
1 tbs honey, extra
2 tbs extra virgin olive oil
2 tsp wholegrain mustard

Method

1. Preheat oven to 220°C.
2. Drizzle the oil and honey over the butternut squash, season & gently toss until well coated. Place in a tray & bake for 25 mins turning once. Sprinkle with the sesame seeds & return to oven for 5 minutes. Cool for 30 minutes.
3. Combine the dressing ingredients & season.
4. Place everything in a large bowl drizzle with the dressing and gently toss until just combined. Serve immediately.

