

# autumn squash salad

## Ingredients

butternut squash

2 Tbsp. oil

½ tsp. salt

½ tsp. pepper

5 oz. mixed greens

3 Tbsp. lemon juice

4 oz. goat cheese

½ Tbsp. pumpkin seeds

## Instructions

1. Pre-heat oven to 425°F.
2. Cut and toss butternut squash in oil. Season with salt and pepper, then bake for 45 minutes or until tender.
3. In a separate bowl, whisk together lemon juice, oil, and goat cheese.
4. Toss mixed greens in dressing.
5. Sprinkle in butternut squash and pumpkin seeds.
6. Enjoy!



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