

*Texas Hill Country Olive Co.*

# **FALL PASTA SALAD**

with Hojiblanca Extra Virgin Olive Oil & Traditional Balsamic Vinegar

## **Ingredients:**

### **Vinaigrette:**

- 1/3 cup Hojiblanca EVOO
- 2 tbsp Dijon Mustard
- 1/4 cup Maple Syrup
- Dash of Traditional Balsamic
- 1 small Lime freshly squeezed

### **Butternut Squash:**

- 1 lb peeled, seeded and 1" cubed
- Hojiblanca EVOO drizzled
- Salt and black pepper

### **Salad:**

- 8 oz Bow-tie Pasta cooked
- 8 oz Baby Spinach
- 1/2 a Red Onion thinly sliced
- 1 Cup toasted Pumpkin Seeds
- 4 oz crumbled Goat Cheese
- 1/2 cup Dried Cranberries



## **Directions:**

1. Preheat the oven at 400 F, toss cubed squash, EVOO and salt and pepper together, arrange squash on a baking sheet single layer to avoid overcrowding, Roast for 20-30 mins until softened.
2. Cook pasta according to box directions in salted water.
3. For vinaigrette, mix all ingredients until fully emulsified add more lime juice, salt and pepper to taste.
4. Combine all ingredients in a large bowl and top with vinaigrette, toss and garnish with fresh Thyme.