



Warm Salad With Bacon, Roasted Squash & Brussels Sprouts

- 2 lb. butternut squash, peeled, seeded and cut into 1-in. chunks (3½ cups)
- 1 container (10 oz.) brussels sprouts, trimmed
- 2 Tbsp. olive oil
- ½ tsp. salt
- 4 oz. (4 slices) bacon, cut crosswise into 1-in.-wide pieces
- 3 Tbsp. balsamic vinegar
- 1½ tsp. Dijon mustard
- 6 cups torn frisée (6–8 oz.)



1. Preheat oven to 400°F. On large, rimmed baking sheet, toss together squash, brussels sprouts, oil and salt. Roast 30 minutes, tossing occasionally, until vegetables are tender and brussels sprouts are lightly browned.
2. Meanwhile, in large skillet, cook bacon over medium heat until crisp, about 7 minutes. Transfer bacon to paper towels to drain.
3. Discard all but about 2 tablespoons of bacon fat from skillet. Add vinegar and mustard, and heat over low heat until combined.
4. In large bowl, combine frisée, roasted vegetables and bacon. Pour on warm vinaigrette and toss to combine. Serve immediately.

Makes 6 servings

Per serving: 216 calories, 12 g fat, 25 g carbohydrates (6 g fiber), 6 g protein

