

# **Chipotle Black Bean and Butternut Squash Salad**

*Serves 6 as a side dish*

## **the Squash**

3 cups butternut squash (one small), small dice

1 Tablespoon olive oil

Salt

Pepper

Preheat the oven to 450 degrees. Toss the diced butternut squash with the oil, salt, and pepper. Roast in the oven 25-35 minutes until the squash begins to caramelize. Stir every 10 minutes or so to ensure even browning.

## **the Dressing**

1/3 cup vegetable oil

2 medium garlic cloves, peeled

1/3 cup fresh lime juice

1 Tablespoon honey

1 chipotle chili in adobo

1/2 teaspoon salt

Place the oil and whole garlic cloves in a small saucepan. Simmer over medium heat until the garlic just begins to brown. Remove from heat and let cool slightly.

In blender, combine remaining dressing ingredients. Add the garlic and oil. Blend until smooth.

## the Salad

4 cups cooked black beans (2-15 ounce cans)

1/2 cup minced red onion

1/4 cup cilantro, chopped

1 garlic clove, minced

1/4 cup roasted pepitas (see note)

1/4 cup crumbled feta or goat cheese

In a large bowl, combine the black beans, onion, cilantro, and garlic. Add the roasted butternut squash. Toss with 1/2 of the dressing. Taste and add salt as needed. Cover and refrigerate for 1 hour to 1 day to let the flavors blend. To serve, toss salad again and top with feta and roasted pepitas.

**to roast pepitas:** put in a dry pan over medium heat. Stir frequently. Roast until pepitas begin to brown. They will pop and become roundish. Remove from heat and cool. You may want to make extra as a yummy snack.

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