

Leftover Turkey Harvest Salad

FROM THE KITCHEN OF
DEBBIE MACOMBER



Not sure what to do with all your Thanksgiving leftovers? You will love this delicious, yet simple, Leftover Turkey Harvest Salad.

Serves 4-6

Ingredients

2 pounds butternut squash
2-3 tablespoons olive oil
1 teaspoon kosher salt
½ teaspoon black pepper
8 cups mixed spring greens
2 cups cooked, shredded turkey
4 ounces crumbled goat cheese
(about 1 cup)
½ cup cooked and crumbled bacon
½ cup dried cranberries
½ cup pecan halves

Dijon Vinaigrette:

½ cup red wine vinegar
1 ½ teaspoon kosher salt
2 tablespoons Dijon mustard
¼ cup pure maple syrup
½ cup olive oil

Directions

Preheat oven to 400°F.

Slice off both ends of the butternut squash, then peel skin. Slice in half lengthwise. Scoop out seeds and discard. Cut squash into ½ inch cubes. Drizzle the olive oil on two sheet pans. Divide squash between the two pans and toss with olive oil. Sprinkle with the salt and pepper.

Roast in the preheated oven for about 1 hour, until squash is soft and slightly caramelized. Set aside to cool.

Meanwhile, make the vinaigrette. Whisk together the vinegar, salt, Dijon, and maple syrup. While whisking, slowly drizzle in the olive oil.

Lay the lettuce on a large platter. Top with turkey, squash, goat cheese, bacon, cranberries, and pecans. Serve with vinaigrette.