

Roasted Butternut Salad

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-arugula-butternut-chinese>

Ingredients:

- 1 2/3 pounds butternut peeled and cut into cubes
- 1 tablespoon olive oil
- 1 tablespoon honey
- 1/2 teaspoon ground cinnamon
- 2 handfuls rocket leaves fresh, or a mixture
- 2/3 cup goats cheese or feta, roughly crumbled
- 1 tablespoon balsamic vinegar for serving
- 1 tablespoon olive oil for serving
- nuts Handful mixed raw, roughly chopped, to serve
- salt
- freshly ground black pepper

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 40 milligrams
4. Fat: 24 grams
5. Fiber: 5 grams
6. Protein: 15 grams
7. SaturatedFat: 11 grams
8. Sodium: 340 milligrams
9. Sugar: 10 grams

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