Kale Salad with Roasted Delicata Squash
Serves 6

Ingredients:
1 cup farro, rinsed
3 cups water
2 delicata squash
¼ cup olive oil
Salt and pepper to taste
6 cups kale, de-stemmed and chopped
1 cup carrots, thinly sliced
1 cup radish, thinly sliced
¼ cup parmesan cheese, grated

Preparation:
1. Preheat oven to 425℉. Fill a medium-sized pot with water and bring to a boil.
2. In the meantime, cut ends off of the delicata squash and do a tunnel cut, so they are both in half, lengthwise.
3. Scoop the pulp of the squash and set aside in a bowl. Place the squash flat-side down and slice so that pieces are ½ inch thick.
4. Brush squash with olive oil, sprinkle salt and pepper, and place on baking sheet in oven to roast for 20 minutes, or until it is golden and soft. Set aside to cool. Lower oven to 350℉.
5. Once your water is boiling, add rinsed farro to pot. Reduce heat and simmer farro for 15-20 minutes, or until is it tender and chewy. Drain and set aside.
6. Place chopped kale in a large salad bowl and drizzle with olive oil and a pinch of salt. Gently massage kale between your fingers for 3 minutes to soften its texture.
7. Separate squash seeds from pulp, rinse, brush lightly with olive oil, and sprinkle with salt. Roast seeds in oven for 10-15 mins, or to desired crispiness.
8. Add carrots, radish, squash, farro, and parmesan cheese to the kale. Toss gently with tomatillo basil dressing, and top with seeds.

Tomatillo Basil Dressing

Serves 6

Ingredients:

3 tomatillos, halved
½ cup basil leaves
1 garlic clove
1 lemon, juiced
1 tsp. Dijon mustard
¼ cup olive oil

Preparation:

1. Set oven to broil. Brush tomatillos with a small amount of olive oil and sprinkle with salt. Broil for 5-6 minutes until the tomatillos start to soften and char slightly.
2. Meanwhile, combine basil, garlic, lemon juice, and dijon in food processor or blender. Add tomatillos.
3. Blend while slowly adding oil to emulsify. Season to taste with salt. Toss into kale salad.