

WARM SALAD OF ROAST SQUASH, KALE, AND GOAT'S CHEESE WITH LENTILS

serves 16

INGREDIENTS

9 lbs. butternut squash, deseeded and cut into chunks
20 tbsp. extra-virgin olive oil
28 oz. puy lentils
22 oz. kale, chopped
olive oil, for drizzling
1 bunch fresh parsley, chopped
1 bunch fresh chives, chopped
4 garlic cloves, crushed
8 tbsp. red wine vinegar
8 big pinches salt
8 big pinches sugar
21 oz. soft goat's cheese, crumbled

INSTRUCTIONS

Heat the oven to 400°F. Toss the squash in a large roasting tin with a 4 tablespoons extra-virgin olive oil, then scatter with salt. Roast for 40 minutes or until soft.

Meanwhile, cook the lentils according to the pack instructions, adding the kale for the final 5 minutes. Drain, season, then toss in a little olive oil.

Roughly chop the parsley and chives, then mix with the garlic, red wine vinegar, the remaining extra-virgin olive oil and the pinches of salt and sugar.

Put the squash in a bowl with the kale and lentils, then toss with the dressing. Gently stir in the goat's cheese (leave to the side at Nourish). Taste, season and serve warm.