

BI-RITE
EAT GOOD FOOD



Delicata Squash Salad with Fingerling Potatoes & Pomegranate Seeds

From Bi-Rite Market's Eat Good Food by Sam Mogannam

Serves 6-8 as a side dish or 4-6 as an entrée salad

1 ½ lb. fingerling potatoes (about 16 medium)	2 Tbsp. champagne vinegar, more as needed
½ cup plus 3 Tbsp. extra-virgin olive oil	1 tsp. Dijon mustard
Kosher salt & freshly ground black pepper	1 tsp. honey
2 medium delicata squash (about 2 ½ lb.)	10 cups packed baby arugula (about 8 oz.)
2 Tbsp. minced shallot	Seeds from 1 medium pomegranate (about 1 cup)
2 Tbsp. freshly-squeezed lemon juice	1 cup shaved/grated Parmigiano Reggiano

Position rack in center of oven and heat to 425°F. Cut potatoes lengthwise into ¼-inch-thick slabs. On a large-rimmed baking sheet, drizzle potatoes with 1 tablespoon olive oil and ¼ teaspoon salt, toss to coat evenly. Arrange in a snug, single layer and roast until just tender and starting to brown, 20 to 25 minutes.

Trim squash, halve them lengthwise, scoop out and discard the seeds and strings. Slice into thin half-moons, about ⅛-inch thick. Transfer to a large bowl, drizzle with 2 tablespoons olive oil, and sprinkle on ¼ teaspoon salt. Toss to coat evenly.

When potatoes are out of the oven, line 2 large-rimmed baking sheets with parchment or a nonstick liner and arrange the squash slices across them. Roast, rotating pans after 10 minutes, until the slices are just tender and starting to brown, 20 to 25 minutes. When done, set aside and let cool to room temperature.

In a small bowl, combine shallot, lemon juice, vinegar, mustard, honey, and ¼ teaspoon salt. Whisk to blend, and slowly drizzle in the remaining ½ cup olive oil, continuing to whisk vigorously.

Just before serving, put potatoes and squash in a large bowl and drizzle with vinaigrette. Toss well with your hands, taste, and adjust with more vinegar, lemon juice, or salt as needed.

Add arugula, half the pomegranate seeds, and half the Parmigiano and gently mix with your hands. To serve, sprinkle the salad with the remaining cheese and pomegranate seeds and top with a few grinds of black pepper.

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