

BUTTERNUT SQUASH, PUMPKIN AND ARUGULA SALAD WITH PECORINO CHEESE

1 lb butternut squash, peeled, cut into wedges or cubes
1 lb pumpkin, peeled, cut into wedges or cubes
2 tablespoons fresh marjoram leaves
2 cloves garlic
1 1/2 teaspoons salt
1 teaspoon ground coriander
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cumin
2 tablespoons extra-virgin olive oil, plus an additional 2 tablespoons, divided
2 tablespoons fresh lemon juice, plus an additional 1 tablespoon
1/4 cup pine nuts, lightly toasted
Sea salt
Pinch of ground red pepper
2 small bunches arugula (rocket), trimmed
1 small bunch watercress
4 oz Pecorino Romano cheese, carefully shaved into wide long strips
Aged balsamic vinegar and extra-virgin olive oil for drizzling

Process the marjoram with garlic, salt, coriander, cinnamon, cumin and 2 tablespoons olive oil. Toss with squash and pumpkin wedges.

Preheat oven to 350 F. Arrange wedges on a parchment lined baking sheet (I use Reynolds foil release) in a single layer. Cover tightly with foil and bake 20-30 min until almost tender. Uncover, increase oven temperature to 400 F and bake for about 25 minutes until lightly browned and crispy on the outside. Cool slightly.

Transfer wedges into a bowl and toss with 1 tablespoon olive oil, 2 tablespoons lemon juice, salt and pepper.

Arrange a third of the salad on a serving bowl. To the bowl with the remaining salad, add arugula, watercress, salt and the remaining 1 tablespoon of olive oil and lemon juice. Top plated salad with this mixed salad. Top with shave cheese and drizzle balsamic vinegar and olive oil to taste.