



Nutrition Facts

Serving Size SERVING (4 OZ.)

Amount Per Serving

Calories 282

% Daily Value

Total Fat 14.2g **22%**

Saturated Fat 5.1g **26%**

Cholesterol 16mg **5%**

Sodium 333mg **14%**

Total Carbohydrate **11%**
34.3g

Dietary Fiber 4.3g **17%**

Protein 7.5g **15%**

Vitamin A 80% Vitamin C 40%

Calcium 10% Iron 10%



TIP

**BUTTERNUT SQUASH
VINAIGRETTE**

- 1 (4 lb.) pouch
Campbell's® Signature
Harvest Butternut Squash
Soup
- ½ cup maple-flavored
syrup
- 1 ½ tablespoons Dijon-



style mustard

- 1/4 cup apple cider vinegar
- 2 teaspoons kosher salt
- 1/2 teaspoon black pepper, ground
- 1 cup extra virgin olive oil

1. Combine all ingredients except for the
a blender, blend with a medium
2. With blender running, slowly pour
slowly to combine.

Total Time
10 MIN.

Serving & Size
SERVING (4 OZ.)

Difficulty
EASY

Yields
6

This autumn harvest salad features butternut squash, dried cherries, candied walnuts, goat cheese, pomegranate seeds and salad greens tossed with a sweet vinaigrette made with Campbell's® Signature Harvest Butternut Squash soup.

INGREDIENTS

WEIGHT

MEASURE

butternut squash, cooked, cubed	12 oz.	3 cups
dried cherries	3 oz.	1/2 cups
candied walnuts		1 cups
BUTTERNUT SQUASH VINAIGRETTE		2 cups
mixed salad greens	16 oz.	4 qt.
pomegranate seeds	2 oz.	1/2 cups
kosher salt		
black pepper, ground		
goat cheese, semisoft, crumbled	4 oz.	1 cups

INSTRUCTIONS

1. Using a large mixing bowl combine butternut squash, dried cherries, candied walnuts and mix lightly.
2. Add dressing mix lightly. Add salad greens and toss lightly.

CCP: Hold for cold service at 41°F until needed.

3. To serve, portion 4 oz. of prepared salad on a plate or bowl. Garnish with pomegranate seeds & goat cheese crumbles. Serve immediately.