

Roasted Kabocha and Kale Salad with Cranberries

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Recipe source: [Cooking Light](#)



INGREDIENTS:

- 1/2 large unpeeled green or orange kabocha squash (about 5 lb.), cut into 12 (1/2-in.-thick) wedges
- 2 tablespoons extra-virgin olive oil, divided
- 2 teaspoons coarsely ground coriander seeds
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt, divided
- 6 tablespoons dried cranberries
- 6 tablespoons red wine vinegar
- 1 1/2 tablespoons brown sugar
- 2 teaspoons mustard seeds
- 1/2 small red onion, thinly vertically sliced
- 2 tablespoons fresh lemon juice
- 1 (7 1/2-oz.) bunch lacinato kale, stemmed and cut into 3/4-in.-wide strips

DIRECTIONS:

- Preheat oven to 375°F.
- Combine pumpkin, 1 tablespoon olive oil, ground coriander seeds, pepper, and 1/4 teaspoon salt in a large bowl, tossing gently with hands to coat.
- Spread in a single layer on a baking sheet. Cover with foil.
- Bake at 375°F for 10 minutes. Remove foil; bake 15 more minutes or until pumpkin is tender and browned, turning once.
- While pumpkin roasts, combine cranberries, vinegar, brown sugar, mustard seeds, and 1/8 teaspoon salt in a small skillet over medium-low heat. Bring to a simmer; remove from heat.

- Steep 15 minutes or until almost all of the liquid is absorbed.
- Place onion in a bowl of ice-cold water; let stand 10 minutes. Drain.
- Toss lemon juice, kale, remaining 1 tablespoon olive oil, and remaining 1/8 teaspoon salt in a large bowl, massaging kale with hands to soften.
- Transfer kale to a large serving platter; top with pumpkin and onion. Sprinkle with cranberries.