

# HARVEST SALAD



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## HARVEST SALAD

5 oz. baby arugula  
3-4 pickled beets, 1-in, slices  
1 lb. butternut squash  
3 Tbsp. Woodford Reserve® Chefs Blend  
1 Tbsp. Bourbon Smoked Pepper  
2 Tbsp. olive oil  
3 Tbsp. candied pecans  
1/4 cup gorgonzola or goat cheese  
Woodford Reserve® Sorghum Vinaigrette

Preheat oven to 350 degrees F. Place arugula in a large bowl. Line baking sheet with parchment and spray with cooking spray. Toss squash with olive oil, Chefs Blend, and Pepper. Bake cubes until tender. Place beets, squash, and pecans on top of salad. Sprinkle with cheese and drizzle with Vinaigrette.



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502.333.6103

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