HARVEST SALAD

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HYBAEZL SYFYD

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

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



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