



Honey-Harissa Squash Salad

with Charred Onions and Baby Kale



30-40min



2 Servings

We love acorn squash for its velvety interior and edible skin—roasted in the oven the skin gets crispy. This dish is all at once sweet and spicy and isn't missing meat one bit. And we're willing to bet red onions sprinkled with Manchego cheese and baked until sweet and crispy will become your newest addiction. Cook, relax, and enjoy!

What we send

- fresh mint
- large red onion
- acorn squash
- baby kale
- honey
- mild harissa
- white wine vinegar

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- box grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530.0kcal, Fat 32.9g, Proteins 19.6g, Carbs 35.1g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Halve **acorn squash** lengthwise and scoop out seeds. Cut crosswise into 1-inch half-moons. Halve and peel **onion** and cut into ¼-inch thick wedges, keeping slices attached at root end. Grate ½ **Manchego** on large holes of a box grater and thinly slice the rest. In a bowl, combine **honey, harissa**, and ¼ teaspoon **salt**.



4. Make dressing

In a large bowl, combine **remaining honey-harissa mixture** with **vinegar**. Whisk in 2 tablespoons **oil** and season with **salt** and **pepper**.



2. Prep squash and onion

Toss **onions** with 1 tablespoon **oil** on a rimmed baking sheet and spread out to an even layer. Sprinkle **onions** with grated **Manchego**. Rub **squash** lightly with **oil** and nestle between **onions**. Brush ¼ of the **honey-harissa mixture** onto **squash**.



5. Prep garnish

Coarsely chop **almonds**. Pick **mint leaves** from stems and tear any large leaves into pieces.



3. Roast squash and onions

Roast until onions are browned in spots and cheese is melted and crusty, 20-24 minutes. Use a spatula to scrape up **cheesy onions** and transfer to a plate. Brush **squash** with another ¼ of the **honey-harissa mixture**. Return baking sheet to oven and continue roasting until **squash** is tender and glazed, about 5 minutes more.



6. Finish

Toss together **kale**, sliced **Manchego**, and **half each of mint** and **almonds**. Add **dressing** and toss to combine. Divide between plates and top with **cheesy onions** and **roasted squash**. Garnish with remaining **almonds** and **mint**. Enjoy!