

TIMKEN-INSPIRED RECIPES



ROASTED BUTTERNUT SQUASH & WILD RICE SALAD

As we settle into fall, there is a natural inclination to return to the coziness and familiarity of home. What better time to seek inspiration for this week's Timken-inspired recipe than from American trompe l'oeil master, John F. Peto? The generous dark tones in Peto's earnest composition, *In the Library*, can only be matched by the seasonal ingredients in this **Roasted Butternut Squash & Wild Rice Salad Recipe**. Despite their somber hues, both offer an abundance of pleasure befitting the season. We invite you to settle into this comforting repast.

ROASTED BUTTERNUT SQUASH & WILD RICE SALAD

SERVES 6

INGREDIENTS

Salad:

3 1/4 cups water	1/2 cup pomegranate seeds
1 1/2 cups wild rice	1/4 cup finely chopped shallot
4 1/2 cups butternut squash, peeled, seeded, and cut into 1-inch cubes	2 large kale leaves, washed, stems removed, and cut into thin ribbons
1 Tablespoon olive oil	1/3 cup feta, cut into 1/2-inch cubes
1/3 cup pecan halves	

Dressing:

1/4 cup extra virgin olive oil	1 teaspoon Dijon mustard
2 Tablespoons apple cider vinegar	1/4 teaspoon salt
1 Tablespoon maple syrup	1/8 teaspoon pepper

DIRECTIONS

In a medium saucepan, combine water and wild rice. Cook over medium heat until water comes to a boil. Turn heat down to a low simmer, cover saucepan, and cook wild rice for 40 to 45 minutes until the water is absorbed and rice is tender. Remove from heat and let rice stand, covered, for 10 minutes.

While rice is cooking, preheat oven to 425° F. Place cubed butternut squash in a roasting pan or edged baking sheet and toss with 1 Tablespoon olive oil. Roast squash approximately 20 minutes, stirring half through the baking to ensure even roasting. After 20 minutes, test doneness with a fork. If squash is not tender, cook for an additional 5 minutes. Remove roasted squash from oven and set aside.

Place pecans in a small skillet over medium low heat. Toast for approximately 2-5 minutes until pecans are browned and fragrant, shaking skillet often to prevent pecans from burning. Immediately remove pecans from heat and roughly chop. Set pecans aside and prepare and assemble remaining salad ingredients.

Pour cooked wild rice into large mixing bowl and fluff with a fork. Mix in butternut squash, chopped pecans, pomegranate seeds, shallot, and kale ribbons.

In a small bowl, whisk together all dressing ingredients. Add dressing to the salad and fully mix to combine. Gently mix in feta cheese.

Salad can be served warm, at room temperature, or chilled.