

Arugula with Roasted Squash, Burrata, Hazelnuts & Balsamic Glaze



Serves: 6



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

1 butternut squash (about 3lb)
5 ounces baby arugula
8 ounces Burrata, cut into thin slices
1/4 pound hazelnuts
1 cup balsamic vinegar (does not have to be your very best, since it will be reduced to make a glaze. Keep the expensive stuff for a dish that really needs it.)
1 tablespoon white balsamic vinegar
4 tablespoons extra virgin olive oil (plus some more for drizzling)
2 tablespoons hazelnut oil
Salt and freshly ground pepper

PREPARATION

1. Toast the hazelnuts. Preheat the oven to 360°F. Spread the hazelnuts in a single layer on a baking sheet. Bake for about 15 minutes. Stir the nuts often to make sure that they toast evenly. Remove the hazelnuts from the oven when they are fragrant and golden, and allow them to cool at room temperature.
2. After cooled, rub them with your hands, to remove the skin. Cut the hazelnuts in half and set aside. Preheat the oven to 400°F. Slice the stem off of the top of the squash and remove the bottom. With a vegetable peeler remove the skin. Cut the squash in half lengthwise, and remove the seeds.
3. Slice the flesh into 3/4-inch dice. Drizzle with olive oil, season with salt and toss to combine. Place the cubes on a baking sheet lined with foil and bake for about 25 minutes. Remove the squash from the oven and let it cool.
4. In a small skillet or saucepan, bring the balsamic vinegar to boil over medium-high heat. Lower the heat and long slow simmer until reduced to about a third of its original volume.
5. In a small bowl, mix the olive oil, hazelnut oil and white balsamic vinegar. Season with salt and whisk until creamy. In a large bowl toss the arugula with the half of the vinaigrette. Arrange them on a platter.
6. Top with the butternut squash cubes and burrata. Drizzle with the remaining vinaigrette and sprinkle with pepper. Spoon the balsamic reduction generously on top, finish with the hazelnuts and serve.