



**Nutrition Facts**

Serving Size	SERVING (4 OZ.)	
<b>Amount Per Serving</b>		
<b>Calories</b>	391	
		% Daily Value
<b>Total Fat</b>	21.9g	<b>34%</b>
<b>Saturated Fat</b>	7g	<b>35%</b>
<b>Cholesterol</b>	22mg	<b>7%</b>
<b>Sodium</b>	556mg	<b>23%</b>
<b>Total Carbohydrate</b>	44.3g	<b>15%</b>
<b>Dietary Fiber</b>	5.3g	<b>21%</b>
<b>Protein</b>	8.2g	<b>16%</b>
Vitamin A	83%	Vitamin C 41%
Calcium	11%	Iron 11%



**TIP**

**BUTTERNUT SQUASH  
VINAIGRETTE**

- 1 (4 lb.) pouch Campbell's® Signature Harvest Butternut Squash Soup
- ½ cup maple-flavored syrup
- 1 ½ tablespoons Dijon-



style mustard

- 1/4 cup apple cider vinegar
- 2 teaspoons kosher salt
- 1/2 teaspoon black pepper, ground
- 1 cup extra virgin olive oil

1. Combine all ingredients except for oil in a blender, blend with speed 1.  
2. With blender running on low speed, slowly add in olive oil until

Total Time  
**10 MIN.**

Serving & Size  
**SERVING (4 OZ.)**

Difficulty  
**EASY**

Yields  
**6**

This autumn harvest salad features butternut squash, dried cherries, candied walnuts, goat cheese, pomegranate seeds and salad greens tossed with a sweet vinaigrette made with Campbell's® Signature Harvest Butternut Squash soup.

### INGREDIENTS

	WEIGHT	MEASURE
butternut squash, cooked, cubed	12 oz.	3 cups
dried cherries	3 oz.	1/2 cups
candied walnuts		1 cups
BUTTERNUT SQUASH VINAIGRETTE		2 cups
mixed salad greens	16 oz.	4 qt.
pomegranate seeds	2 oz.	1/2 cups
kosher salt		
black pepper, ground		
goat cheese, semisoft, crumbled	4 oz.	1 cups

### INSTRUCTIONS

1. Using a large mixing bowl combine butternut squash, dried cherries, candied walnuts and mix lightly.
2. Add dressing mix lightly. Add salad greens and toss lightly.

**CCP: Hold for cold service at 41°F until needed.**

3. To serve, portion 4 oz. of prepared salad on a plate or bowl. Garnish with pomegranate seeds & goat cheese crumbles. Serve immediately.