



### *Ingredients*

1 medium butternut squash  
2 tablespoons olive oil  
kosher salt  
cracked black pepper

1 package arugula  
2 tablespoons honey  
juice of half a lemon

### *What To Do:*

Preheat oven to 425-degrees.

Cut top and bottom off squash then peel off the skin. Remove the seeds from the center and cut squash into very small pieces. Spread into a single layer on a cookie sheet and drizzle with a little olive oil (not more than 2 tablespoons). Sprinkle with kosher salt and cracked black pepper to taste. Bake for 15-20 minutes, until fork tender. Let cool.

Lay greens out on a large plate then sprinkle squash over the top. Drizzle with honey and the juice of half a lemon. Chill and serve.