

# MARLEY SPOON



## Honeynut Squash & Chicken Cutlet Salad

with Spinach, Farro & Maple Vinaigrette



40-50min



2 Servings

Tender, sweet, and ready for autumn, this squash-forward salad is a true showstopper. We toss the squash in maple syrup and roast it with fennel till caramelized and tender while walnuts and ready to heat chicken cutlets get nice and toasty in the oven. Toss it all up with farro, spinach, and a maple vinaigrette –just don't forget the blue cheese and a squeeze of lemon to top it all off!

## What we send

- 4 oz farro <sup>2</sup>
- 1 lemon
- 1 oz maple syrup
- 1 bulb fennel
- 1 honeynut squash
- ¼ oz Chinese five spice
- 1 oz walnuts <sup>4</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>
- 5 oz baby spinach
- 1 oz blue cheese crumbles <sup>3</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium saucepan
- 2 rimmed baking sheets

## Allergens

Egg (1), Wheat (2), Milk (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 960kcal, Fat 52g, Carbs 91g, Protein 35g



### 1. Cook farro

Preheat oven to 425°F with racks in the center and lower third.

Bring a medium saucepan of **salted water** to a boil. Add **farro** and cook until tender, 18-20 minutes. Drain well; cover to keep warm off heat until ready to serve.



### 4. Roast squash & fennel

Roast on lower oven rack until browned, 15-20 minutes. Toss **squash** with **remaining maple syrup** and **½ teaspoon Chinese five spice**. Flip **fennel**.

Return to oven and roast until squash is caramelized and both veggies are tender, 5-7 minutes more.



### 2. Make dressing

Juice **2 teaspoons lemon** into a small bowl. Add **2 tablespoons oil** and **1 teaspoon maple syrup**. Whisk to combine; season to taste with **salt** and **pepper**.

Cut remaining lemon into wedges.



### 5. Prep walnuts & cutlets

Transfer **walnuts** to 1 half of a second baking sheet in a single layer. To remaining half, add **chicken cutlets** in a single layer. Bake on center oven rack until nuts are toasted and fragrant and chicken is heated through, 5-7 minutes. Let cool slightly and coarsely chop nuts.



### 3. Prep veggies

Halve **fennel** lengthwise. Remove and discard core, then cut into ½-inch thick wedges. Halve **squash** and scoop out seeds. Cut into ½-inch thick slices.

On a rimmed baking sheet, toss fennel and squash with **1 tablespoon oil** each, keeping separate. Season with **salt** and **pepper**.



### 6. Serve

Toss **spinach** with **a drizzle of oil**; season with **salt** and **pepper**. Top with **farro** and **roasted veggies**. Cut **chicken** into 1-inch slices.

Serve **squash and farro salad** with **chicken, blue cheese, walnuts, maple vinaigrette**, and **lemon wedges**. Enjoy!