

Red Pepper Marinated Grilling Cheese & Kale Salad with Grilled Squash

Ingredients for 5 servings:

1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese (Semi-soft Cheese in Red Pepper Marinade)
1/4 cup plus 2 T olive oil, divided
2 T balsamic vinegar
1 1/2 - 2 T honey
1/2 t kosher salt
1/2 t freshly ground black pepper
Pinch cayenne pepper (optional)
5 oz. baby kale
1/4 cup chopped pistachios
1 acorn squash, halved, seeded and sliced into 1/4 inch crescents



Instructions:

1. Preheat grill to medium high heat.
2. In a medium bowl, combine 1/4 cup olive oil, balsamic vinegar, honey, salt, pepper and cayenne (if using) and whisk until emulsified. Reserve vinaigrette for serving.
3. Brush both sides of acorn squash pieces lightly with remaining 2 tablespoons of olive oil. Remove Marinated Grilling Cheese from packaging and arrange in grilling tin.
4. Arrange squash and Marinated Grilling Cheese tin on the grill, close lid and grill for 5 minutes.
5. After five minutes, flip squash and carefully remove grilling tin from grill, flip cheese and replace on grill. Continue cooking for 3-5 minutes more, until cheese is golden but still solid and squash is cooked through. Remove squash and cheese from grill and allow to cool for 5 minutes.
6. When cool enough to handle, dice cheese into cubes.
7. Arrange squash and cheese in a large bowl on top of baby kale, sprinkle with chopped pistachios and drizzle on vinaigrette before serving.

Don't feel like grilling? Simply prepare Marinated Grilling Cheese in oven according to packaging instructions and bake the sliced acorn squash on a separate baking sheet in the same oven until tender.