



## Roasted Butternut Squash, Green Beans & Mushrooms with Basil-Shallot Vinaigrette

**Prep: 20 minutes**

**Cook: 25 minutes • Serves: 12**

- 1 medium butternut squash (about 2 pounds), peeled, cut lengthwise in half, seeded and squash cut into ¾-inch pieces (about 6 cups) or 1 package (20 ounces) precut butternut squash
- ½ cup olive oil
- 2 teaspoons salt
- ¾ teaspoon fresh ground black pepper
- 1½ pounds green beans, stems trimmed
- 3 packages (8 ounces each) white mushrooms, each cut into quarters
- ¼ cup red wine vinegar
- 2 tablespoons Dijon mustard
- 1 package (¾ ounce) fresh basil, leaves thinly sliced
- 2 large shallots (about 3 ounces), finely chopped (about ½ cup)

**1.** Preheat oven to 425°. In large bowl, toss squash with 1½ tablespoons oil, ½ teaspoon salt and ¼ teaspoon pepper. Evenly spread squash in large rimmed baking pan. In same bowl, toss beans with 1½ tablespoons oil; evenly spread on separate large rimmed baking pan. Roast squash and beans 10 minutes.

**2.** Meanwhile, in same bowl, toss mushrooms with 1½ tablespoons oil; evenly spread on third large rimmed baking pan.

**3.** Stir squash and beans. Roast squash, beans and mushrooms 15 to 17 minutes longer or until vegetables are tender and lightly browned, stirring once.

**4.** Meanwhile, in separate large bowl, whisk together vinegar, mustard, and remaining 1½ teaspoons salt and ½ teaspoon pepper until well blended. Whisking constantly and vigorously, very slowly drizzle remaining oil into vinegar mixture until dressing is emulsified; stir in basil and shallots. Add vegetables and toss to combine. Makes about 14 cups.

*Approximate nutritional values per serving:*

*299 Calories, 10g Fat (1g Saturated), 0mg Cholesterol, 462mg Sodium, 41g Carbohydrate, 15g Fiber, 13g Protein*

### Get Inspired

*Squash and mushrooms can be cut and beans can be trimmed and refrigerated in separate zip-top plastic bags up to 1 day in advance. Vinaigrette can be prepared, covered and refrigerated up to 3 days in advance.*