



Fall Dinner Recipes from Salt & Lavender

Pomegranate Brussels Sprouts Salad

Acorn Squash and Carrot Soup

Sausage and Parmesan Stuffed Acorn Squash

Cauliflower and Leek Soup

Roasted Butternut Squash Spinach Salad with Goat's Cheese

Produce

- brussels sprouts (1 dozen)
- pomegranate (1/4)
- acorn squash (1) (2)
- carrots (2 lbs)
- onion (1/2) (1/2)
- celery (2)
- garlic cloves (2-3) (2-3)
- leeks (3 large)
- cauliflower (1 head)
- butternut squash (1 small)
- lemons (4 t juice)
- spinach (16 oz)

Herbs

- thyme (2 sprigs)
- fresh parsley (garnish)
- fresh chives (garnish)
- fresh basil (10 leaves)

Spices

- garlic powder (1 t)
- ground cumin (1/2 t) (pinch)
- dried thyme (1/2 t)

Dairy

- butter (2 T) (1 T) (2 T)
- cream (optional)
- parnesan cheese (1/5 C)
- goat's cheese (topping)

Nuts & Grains & Dried Fruit

- dried cranberries (1/4 C)
- pumpkin seeds (1/4 C)

Meat

- Italian pork sausages (4)
- bacon (3 slices, optional)

Pantry Items

- tahini (1 t)
- honey (1 t) (2 t)
- red wine vinegar (1/2 t)
- olive oil (2 t) (1 T) (1 T) 31 T)
- Dijon mustard (1 t) (1 t)
- vegetable broth (4 C) (20 oz)
- Worcestershire sauce (1/2 T)