**INGREDIENTS**

**Ingredients for vinaigrette:**
- 1 shallot, finely chopped
- 1 clove garlic, finely chopped
- 1 small jalapeño, seeded and finely chopped
- Zest of ½ a lime
- Juice of 2 limes
- 1 tsp lemon juice
- ½ tsp crushed red pepper flakes
- 4 Tbsp olive oil
- Salt and pepper to taste

**Ingredients for salad:**
- ½ cup pumpkin seeds
- ½ tsp olive oil
- 1 tsp smoked paprika
- 1 ½ pounds peeled, seeded butternut squash cut into 1 inch cubes (about 1 medium sized squash)
- 1 Tbsp olive oil
- 2 ½ cups cooked red quinoa
- 1 can white beans, drained and rinsed
- ¼ cup cilantro leaves, roughly chopped

**METHOD**

**To prepare the vinaigrette:** In a small bowl or jar with a lid, combine the ingredients and whisk or shake until combined. Taste for seasoning.

**To prepare the salad:** Set the oven to 350 degrees. On a baking sheet, combine the pumpkin seeds with the ½ teaspoon olive oil and paprika in one even layer. Toast for 8 minutes in the oven, or until browned and fragrant. Set aside to cool.

Turn the oven temperature up to 400 degrees, and on the same baking sheet, combine the butternut squash and 1 tablespoon of olive oil. Season with salt and pepper, and roast for 30 to 35 minutes, tossing halfway through to evenly brown and caramelize. Set aside to cool.

Add the squash, white beans, half of the pumpkin seeds, half of the cilantro, and the quinoa in a large bowl. Drizzle with the lime dressing and toss gently. Taste for seasoning, and add more salt and pepper. Garnish with remaining pumpkin seeds and cilantro.