Fall Roasted Squash Salad with Warm Cider Vinaigrette

1 (1 1/2-pound) butternut squash, peeled and 3/4-inch) diced
Good olive oil
1 tablespoon pure maple syrup
Kosher salt and freshly ground black pepper
3 tablespoons dried cranberries (optional)
3/4 cup apple cider or apple juice
2 tablespoons cider vinegar
2 tablespoons minced shallots
2 teaspoons Dijon mustard
4 ounces baby arugula, washed and spun dry
1/2 cup walnuts halves, toasted or whatever nut you prefer, I like pecans
3/4 cup freshly grated Parmesan, or goat cheese works well depending on your preference

Directions

Preheat the oven to 400 degrees F.
Place the butternut squash on a sheet pan. Add 2 tablespoons olive oil, the maple syrup, 1 teaspoon salt and 1/2 teaspoon pepper and toss. Roast the squash for 15 to 20 minutes, turning once, until tender. Add the cranberries to the pan for the last 5 minutes.

While the squash is roasting, combine the apple cider, vinegar, and shallots in a small saucepan and bring to a boil over medium-high heat. Cook for 6 to 8 minutes, until the cider is reduced to about 1/4 cup. Off the heat, whisk in the mustard, 1/2 cup olive oil, 1 teaspoon salt, and 1/2 teaspoon of pepper.
Place the arugula in a large salad bowl and add the roasted squash mixture, the walnuts, and the grated Parmesan. Spoon just enough vinaigrette over the salad to moisten and toss well. Sprinkle with salt and pepper and serve immediately.

Cheese Tortellini with Charred Tomatoes, Garlic, White Wine & Greens

The basic pasta recipe

1 teaspoon salt
2 tablespoons olive oil
3 cups AP flour
4 eggs
Mix the dry ingredients in a large bowl. Add the eggs and olive oil and mix until the dough has been formed. Turn the dough out onto a floured work surface and knead for approximately 5 minutes. Cover the dough with a damp cloth and allow to rest for 30 minutes. Roll the dough and cut it according to the pasta maker’s directions.

For the tortellini filling

1 cup fresh ricotta
1 cup grated parmesan
1 cup goat cheese

Mix all of the ingredients together in a mixing bowl until soft and well combined. To make the tortellini, Cut 3 inch squares out of the sheets of pasta. Place ½ teaspoon into the center of each square. Brush the edges of the square with water and fold over to seal. Fold back around your finger and turn down the edge to form a tortellini. Cook the tortellini in a large pot of boiling water until they float. Remove and toss in some extra virgin olive oil. Keep warm.

To make the Sauce

4 large ripe beefsteak tomatoes
3-4 cloves garlic
1/2 cup yellow onion cut into ¼ inch dice
4 tablespoons olive oil
½ cup white wine
½ cup fresh basil, roughly chopped
½ cup grated parmesan cheese
16 oz Spinach or Swiss Chard or green of your choice

Cut the tomatoes in half and char both sides in a cast iron pan. Let them cool and cut into wedges. Alternatively, cut the tomatoes into wedges and char with a torch. In a large sauté pan heat the olive oil over medium high heat until just smoking. Add the onion and cook until soft. Add the wine and bring to a boil. Let the wine reduce until almost dry. Add the tomatoes and garlic and cook until the tomatoes just start to break down. Add the greens. Add the basil and the tortellini. Toss a few times to coat the pasta and divide up into bowls. Top with grated parmesan and some extra olive oil. Salt & pepper to taste.