**Warm roasted squash and Puy lentil salad**

**Serves 4 (1HO 1C )**

* 1kg butternut squash, chunkily diced
* 1½ tbsp olive oil
* 1 garlic clove, crushed
* 2 tsp thyme leaves
* 1 tbsp balsamic vinegar
* 1 tsp wholegrain mustard
* 2 x 400g cans Puy lentils in water
* ½ red onion sliced
* 100g bag spinach
* 150g cherry tomatoes, halved
* 40g Cheshire cheese
* 1-2 tbsp toasted pumpkin seeds

1. Heat oven to 200C/180C fan/gas 4.
2. Toss the butternut squash with 1 tbsp olive oil, garlic clove, thyme leaves and seasoning. Roast for 25-30 mins or until tender.
3. Mix together the balsamic vinegar, ½ tbsp olive oil, the wholegrain mustard and 1-2 tbsp water. Drain the Puy lentils in water and toss with the dressing, red onion, spinach and cherry tomatoes.
4. Divide the lentils between four plates. Top with the squash, then crumble over Cheshire cheese and pumpkin seeds