



Winter Panzanella Salad

Rustic, satiating and soulful - ribbons of kale, Brussels sprouts, roasted butternut squash, red onion, walnuts, pumpkin seeds, Italian parsley and toasted raisin bread are tossed with fresh-made ranch dressing.

Yield: 24



INGREDIENTS

1 bag	Foothill Farms® Ranch Salad Dressing Mix (regular-V400 or No MSG-V402)	1/2 gal	Buttermilk
1/2 gal	Mayonnaise	24 c	Kale, destemmed, cut into thin ribbons
12 c	Brussels sprouts, thinly sliced	18 c	Butternut squash, peeled, medium diced, roasted and chilled
6 c	Red onion, julienne	6 c	Italian parsley, chopped
6 c	Chopped walnuts	1 1/2 c	Pepitas (shelled green pumpkin seeds), whole
36 c	Raisin bread, large chunks, toasted		

INSTRUCTIONS

- For dressing: In large mixing bowl add Ranch Dressing Mix (3.2 oz) to buttermilk. Mix well with wire whisk or electric mixer at low speed. Add mayonnaise and continue mixing at low speed about 2 minutes until smooth. Refrigerate 3-4 hours so dressing will thicken. Stir before using.
- For 1 salad - Place 1 c kale, 1/2 c Brussels sprouts, 3/4 c butternut squash, 1/4 c onion, 1/4 c parsley, 1/4 c walnuts, 1 Tbsp pepitas and 1 1/2 c toasted raisin bread in a large mixing bowl and gently toss to combine. Add 2 oz of ranch dressing and gently toss to evenly combine. Serve nicely mounded on a salad plate. Repeat for remaining 23 salads, as needed.