Kale Salad with Butternut Squash, Chickpeas, and Tahini Dressing

**Ingredients**, serves 4

1 bunch of kale, stems removed, cut into small pieces
½ cup chopped cilantro
2 cups diced butternut squash
1 15 oz can chickpeas, drained and rinsed
2 tbsp olive oil
1 tbsp curry powder
1 pinch cayenne pepper
Salt to taste
½ cup candied pecans

**Dressing**
2 tbsp tahini
½ cup olive oil
1 tbsp white vinegar
1 tsp honey
½ tsp salt

**Directions**
1. Preheat oven to 400F
2. Add diced butternut squash and chickpeas to baking sheet
3. Drizzle with olive oil, curry powder, and cayenne
4. Sprinkle with salt and bake for 15-20 minutes or until squash is fork tender and chickpeas and browned
5. Transfer squash and chickpeas to bowl of kale
6. Add candied pecans and cilantro and drizzle with tahini dressing