Salmon Salad with Roasted Butternut Squash

2 1/2 cups chopped butternut squash

2 1/2 cup sliced red onion

1 lemon, halved crosswise

1/4 cup olive oil

1 Tablespoon rice vinegar

2 teaspoons maple syrup

1 1/2 teaspoons dijon mustard

1/2 teaspoon orange zest

3/4 teaspoon plack pepper

3/4 teaspoon salt

1 Tablespoon canola oil

4 salmon filets

4 cups curly wave kale

4 cups spinach

1/2 cup pomegranate arils

Place a baking sheet under the broiler to preheat.

Remove from oven.

Place squash, onion and lemon halves, cut side down, on pan.

Broil 7-8 minutes until charred.

Let cool.

Squeeze lemon juice from lemon into a separate bowl.

Whisk together olive oil, vinegar, maple syrup, orange zest,  mustard, 1 t. lemon juice, 1/2 t. pepper and 1/4 t. salt.

Heat canola oil in skillet.

Season salmon with salt and pepper.

Cook, skin side down 3-4 minutes.

Flip and cook 2-3 more minutes.

Place kale, spinach, pomegranate, squash and onion in a large bowl.

Add vinaigrette and toss to coat.

Place salmon on top of salad and spoon remaining lemon juice over fish.