Steak Salad with Butternut Squash

11 ounce package peeled diced butternut squash

3/4 teaspoon salt

1/2 teaspoon pepper

8 ounce sirloin steak

3 Tablespoons olive oil

1 Tablespoon white wine vinegar

1 teaspoon fresh rosemary

5 ounces fresh spinach

1/4 cup dried cranberries

1/4 cup toasted walnuts, chopped

2 Tablespoons green onion

1/4 cup crumbled blue cheese

Arrange squash in a single layer on a greased foil lined baking sheet.

Season with 1/4 t. salt and 1/4 t. pepper.

Bake 15 minutes at 425. Stir halfway through.

Season steak with 1/4 t. salt and 1/4 t. pepper.

Place in a hot skillet coated with cooking spray. Cook through.

Let steak stand 10 minutes. Thinly slice across the grain.

Whisk together 1/4 t. salt, oil, vinegar and rosemary.

Arrange spinach on a platter. Top with squash, cranberries and steak.

Sprinkle with walnuts, green onion and blue cheese.

Drizzle with vinaigrette. ​