

Roasted Acorn Squash



INGREDIENTS:

- 2 acorn squash (small/medium)
- ¼ cup extra-virgin olive oil
- 1 cup grated parmesan cheese
- 1 teaspoon garlic powder
- ½ teaspoon kosher salt
- ½ teaspoon dried basil
- ½ teaspoon dried thyme
- ½ teaspoon dried oregano

INSTRUCTIONS:

- 1 Preheat the oven to 425°F. Slice the top and bottom of the squash, then place it on a flat end and slice it in half. Scoop out the seeds with a spoon, then slice each half into slices about 1-inch thick.
- 2 Add the squash to a large mixing bowl along with the oil, parmesan, garlic, salt, basil, thyme, and oregano. Use your hand to toss the ingredients together, until well mixed.
- 3 Place the squash slices on a parchment-lined baking tray. If there's extra parmesan herb mixture in the bowl, just press that onto the top side of the slices. Bake for 20 to 25 minutes, until soft and lightly golden on top.

Taste!
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