

Roasted Acorn Squash

with The Jungle Farm's Acorn Squash



INGREDIENTS

2 small acorn squash
1 tsp dried oregano
1 tsp dried thyme
1 tsp dried rosemary
1 tsp dried sage
1/2 tsp garlic powder
3 tbsp butter, melted
salt & pepper to taste
1/2 cup grated parmesan cheese

DIRECTIONS

- Preheat your oven to 400 degrees F
- Line a baking tray with parchment paper.
- Cut your squash in half from stem to tip, then scoop out the seeds. Cut each half into 1/2 inch slices, leaving the skin on.
- Mix your herbs, garlic, salt and pepper in a large bowl. Add in your melted butter, stirring well.
- Toss your squash slices in and coat well.
- Spread your slices of squash on your baking tray and sprinkle your parmesan cheese on top. Press parmesan into the squash, flip over and coat the other side with remaining parmesan cheese.
- Place baking tray in the oven and bake for 25 minutes until slightly browned.
- Garnish with extra herbs or parmesan cheese.