



From Our Family to Yours

Roasted Acorn Squash with Maple Syrup Glaze

Ingredients

- 2 Acorn Squash (SKU #89141)
- 2 fl oz Olive Oil (SKU #30072)
- 2 fl oz Maple Syrup (SKU #28301)
- 2 tsp Kosher Salt (SKU #92274)
- 1 tsp Black Pepper (SKU #68258)



Instructions

Heat oven to 425 degrees. Wash squash very well in warm water to remove any debris. Cut squash in half and remove seeds. Lay squash flat side down and slice into 1" thick half rounds. Drizzle olive oil and maple syrup over squash and toss to coat. Season with salt and pepper. Roast squash for about 15 minutes, then flip or stir to achieve even browning. Roast another 10-15 minutes.