



janiscakes.com
a nut-free cooking blog

Savory Roasted Acorn Squash

Yield: 6-8 side-dish servings

Time: 40 minutes total

2 acorn squash
2 tbsp. extra virgin olive oil (EVOO)
2 tbsp. pure maple syrup
2 tbsp. chopped fresh thyme
2 tbsp. chopped fresh rosemary
salt and pepper
3 oz. goat cheese



1. Preheat the oven to 400°F. Lightly grease a baking sheet and set aside.
2. Cut each acorn squash in half, from stem to base. Scoop out the seeds and discard. Place each half face down so that it doesn't rock. Cut each half into 6-8 slices.
3. Place the squash slices on the prepared baking sheet. Drizzle with the EVOO and maple syrup. Sprinkle with thyme, rosemary, salt and pepper. Roast at 400°F for 24-28 minutes, until fork-tender and slightly golden.
4. Remove from the oven and allow to cool for about 5 minutes. Sprinkle with goat cheese.

