

Idiot's Kitchen Recipe – Honey Roasted Acorn Squash

Recipe from idiotskitchen.com



Ingredients:

1 acorn, sweet dumpling, or delicata squash
2 Tablespoons olive oil
2 Tablespoons honey
1 teaspoon smoked paprika
Salt & Pepper

Preheat the oven to 350° - if you are cooking something else at the same time, this can cook at any temp between 350-400°.

Cut an acorn squash in half lengthwise and scoop out the seeds. Using the ridges as a guide, cut the squash into smaller segments or wedges.

In a medium bowl, combine 2 Tablespoons olive oil, 2 Tablespoons honey, and 1 teaspoon smoked paprika. Add salt & pepper to taste – for me that's about ½ teaspoon each.

Whisk to combine the glaze then add the squash pieces to the bowl. Use your hands to toss the squash in the glaze working it into the fleshy side of the squash as much as possible.

Place a piece of parchment paper on a baking tray and lay the squash out in a single layer. Be sure to use a spatula to get any remaining glaze out of the bowl and onto the squash pieces.

Bake at 350° for 30 minutes or until golden and tender when pierced with a sharp knife. If you want both sides to be golden brown, turn the squash pieces over after about 20 minutes of cooking and return them to the oven.

Serves 2 but can easily be expanded.

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