

ROASTED WINTER SQUASH



Photo Credit: Fountain Avenue Kitchen

INGREDIENTS

- 1 **Winter Squash** (2 – 2 1/2 pounds; kabocha, delicata, or acorn squash all work well)
- 1 tablespoon **Pure Maple Syrup** (may substitute honey)
- 1 tablespoon **Brown Sugar**
- 1/4 teaspoon each **Kosher Salt** and freshly **Ground Pepper**
- 1 & 1/2 tablespoons **Olive Oil or Butter**

DIRECTIONS

Step 1: Preheat the oven to 350 degrees F. Liberally grease a baking sheet and set aside.

Step 2: Cut the squash into wedges (about 1 or 1 & 1/2-inch thick) and place in a large bowl

Step 3: In a small bowl, mix all other ingredients. Pour the mixture over the squash, and toss to evenly coat. (With a bowl, it is easier to get more of the topping on the squash and less residue on the baking sheet where it becomes harder to clean once baked.)

Step 4: Spread the squash pieces, cut sides down, in an even layer on the baking sheet and bake for 25-35 minutes or until just tender. Use a sharp knife to test for doneness. Look for a golden brown color on the side touching the baking sheet and a hint of firmness remaining in the squash.

Recipe: By Ann, Fountain Avenue Kitchen

