

Delicata Squash

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
delicata squash	2 1/2 pounds	
olive oil	1/4 cup	
lime juice	1/4 cup	
sea salt	2 tsp	
dark brown sugar	1/4 cup packed	
garlic cloves	2 large	thinly sliced
serrano chili pepper	1	thinly sliced

- Preheat the oven to 400 deg F, and put parchment paper across a large cookie sheet.
- Scrub the outside of the squash under water, dry it, then cut it in half lengthwise, and remove the seeds. Slice crosswise into 1-inch-wide half-rounds.
- In a small bowl, whisk together ingredients from oil to sugar.
- In a large bowl, toss the squash slices with HALF of the oil mixture.
- Place squash pieces cut-side-down on the cookie sheet (upside down U's).
- Bake for 22 minutes until browned on the bottom sides.
- Flip the squash pieces over like a U-shape now. Drizzle the other half of the oil mixture equally over the squash pieces. Arrange the garlic and serrano slices in the center of each squash piece.
- Bake for another 10 minutes.