



Parmesan-Roasted Acorn Squash

The recipe calls for 2 small acorn squashes because smaller ones are easier than larger ones to cut up. But if you've got a heavy, sharp knife, the skills, and the inclination, a large squash will do.

Ingredients:

- 2 small acorn squash, halved, seeded, & cut into 1/4 slices
- 2 tbsp olive oil
- 8 springs fresh thyme (sub a tsp dried thyme)
- 1 tsp sea salt
- Several turns of freshly ground pepper
- 1/4 cup grated Parmesan cheese

Instructions:

1. Heat oven to 350 degrees.
2. Slice up the squash.
3. Using your hands, toss the squash together with the oil, thyme, sea salt, and pepper on a rimmed baking sheet. Lay the squash flat in a single layer, (or the closest thing you can get to a single layer).
4. Roast the squash on the middle rack for 20 minutes.
5. After 20 minutes, open the oven and sprinkle Parmesan cheese over the squash. Continue to cook for another 5 minutes, or until golden brown and tender.

