

Roasted Carnival Squash with Pears and Red Onion

Cook Time **45+ mins** Total Time **60 mins**

Servings: **4**

Ingredients

- 1 Carnival Squash
- 2 Bosc Pears
- 1 Red Onion
- 6 cloves Garlic
- Olive Oil
- Salt and Pepper to taste
- Fresh Rosemary (or savory herb of your choice) sprigs to taste

Instructions

1. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper.
2. Cut and remove seeds of carnival squash, cut into wedges.
3. Core Pears and cut into quarters.
4. Peel and quarter the onion.
5. Peel garlic cloves.
6. Place vegetables in a bowl and drizzle with a bit of olive oil, and season with salt and pepper. Mix well to make sure everything gets coated.
7. Arrange the vegetables cut side down on the sheet. Sprinkle herbs, torn from the stem onto vegetables.
8. Roast on the middle rack for 25 minutes, then check to see how brown the bottoms are. If they aren't golden, continue roasting another 5-10 minutes, checking on them until they are golden brown on the bottom.
9. Flip over everything to the other cut side and move the sheet to the bottom rack. Cook for another 5-10 minutes until that side is golden.
10. Remove from oven and let cool slightly before removing from sheet. Transfer to a serving plate and garnish with a few sprigs of selected herb.