

Roasted Delicata Squash

Ingredients:

- Delicata squash, 1 washed
- Olive oil, 1 tablespoon
- Salt, 1 teaspoon
- Pepper, to taste
- Optional: fresh herbs, 1 teaspoon (rosemary, thyme)

Method:

- Preheat oven to 400 degrees.
- Cut off ends of delicata squash and cut in half lengthwise. Use a spoon to scoop out the seeds and discard seeds. Cut each half of the squash into ½ inch crescents.
- Toss squash with remaining ingredients.
- Place on a baking sheet/pan and roast in the oven until squash is tender, about 20 minutes.

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