



Herb-Roasted Parmesan Acorn Squash

Ingredients

1 large acorn squash (or 2 small)
1/3 cup shredded parmesan cheese + more for garnishing
2–3 Tbsp. fresh herbs or 1 tsp. dried (thyme, sage, rosemary, or oregano)
1 Tbsp. olive or canola oil
1/2 tsp. garlic powder
1/4 tsp. salt
1/8 tsp. black pepper

Equipment:

Knife
Cutting board
Spoon
Large mixing bowl
Large baking sheet
Mixing spoon
Measuring cups (dry)
Measuring spoons

Directions

1. Preheat oven to 400°F.
2. Rinse the acorn squash, cut it in half and scoop out the seeds with a spoon.
3. Slice each half squash into 1/2-inch thick slices with peel on. Place slices on a large baking sheet.
4. In a large bowl, combine and mix all of the remaining ingredients.
5. Using your hands, gently press parmesan cheese and herb mixture onto the squash for maximum converge.
6. Bake in the oven for 25 minutes or until squash is cooked through and parmesan cheese is crispy and slightly browned.
7. Garnish with additional parmesan cheese and herbs, if desired.