

Roasted Honey Balsamic Acorn Squash

We have a new favorite vegetable in our house, roasted honey balsamic acorn squash. I have long struggled to find an acorn squash recipe that is both easy and tastes great. I've combined wonderful richness of roasting, the sweetness of honey and the savory tang of balsamic vinegar you deliver acorn squash that could be served as a main course.

Makes 4 Servings

Ingredients

1 Acorn Squash
2 TBS Honey
1 TBS Extra Virgin Olive Oil
1 TBS Balsamic Vinegar
¼ tsp Kosher Salt
4 grinds Black Pepper

Directions

Preheat the oven to 400F. Line a rimmed cookie sheet with aluminum foil.



Wash the acorn squash and cut it in half with a large kitchen knife. Remove the seeds and cut each half into 6 equal wedges.

Place the acorn squash flat on the cookie sheet (see photo).

In a small bowl, whisk together the honey, oil, vinegar, salt and pepper.

Brush the vinaigrette evenly over the slices, flip and repeat.

Roast for 20 minutes, flip then roast for an additional 10 minutes. Serve immediately.

Note: I cut off the rind before I eat the squash but some people like the crunchy texture and eat it.

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