

Roasted Acorn Squash by Elena Zlmina

Ingredients:

- 3 acorn squash, halved vertically and seeded
- Extra-virgin olive oil, for drizzling
- Maple syrup, for drizzling
- Chopped fresh sage and/or rosemary
- Sea salt and freshly ground black pepper

Recipe Steps:

1. Preheat the oven to 425°F and line a baking sheet with parchment paper.
2. Place the acorn squash halves on the baking sheet cut side up. Drizzle with olive oil and maple syrup and sprinkle with salt and pepper. Use your hands to coat the squash. Sprinkle the sage and/or rosemary into the center of the squash.
3. Roast until the squash is tender and golden brown around the edges, 25 to 40 minutes depending on the size of your squash.
4. Season to taste and serve. Find additional serving suggestions in the blog post above.

<https://www.loveandlemons.com/roasted-acorn-squash/>