

Roasted Sweet Squash

Servings: 4 | Prep/cook time: 35 minutes

Ingredients:

- 1 acorn squash, cut into wedges
1-inch thick
- 1 tbsp. honey
- 1 tbsp. brown sugar
- Salt and pepper to taste
- 1½ tbsp. olive oil



Directions:

1. Preheat oven to 350°F and grease baking pan.
2. In large bowl, mix honey, brown sugar, salt, pepper and olive oil.
3. Add squash and mix to evenly coat.
4. Place squash, cut sides down, in a single layer on prepared baking sheet.
5. Bake 30 minutes or until squash is tender.