



## *Garden Fresh Farm Recipes*

# Savory Roasted Acorn Squash

Savory acorn squash is a roasted vegetable dish with a rich, earthy flavor profile. The squash is sliced into crescent-shaped wedges, seasoned with olive oil, garlic, and spices like smoked paprika and thyme, and roasted until caramelized and tender. Its slightly nutty and naturally sweet flesh contrasts beautifully with the bold, savory seasonings, creating a comforting yet flavorful side dish. The roasted edges develop a golden crust, adding texture and depth to the warm, soft interior. Perfect as a side for roasted meats or hearty grain bowls, it's a simple yet elegant addition to any meal.

### **Ingredients:**

- 1 acorn squash
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika (or regular paprika)
- 1 teaspoon dried thyme or rosemary
- 1/2 teaspoon ground cumin (optional, for extra depth)
- Salt and pepper, to taste

### **Directions:**

Set your oven to 400°F.

Wash the squash, then cut it in half lengthwise. Scoop out the seeds with a spoon and discard (or save them for roasting). Slice the squash into half-moon wedges, about 1-inch thick.

In a bowl, toss the squash wedges with olive oil. Sprinkle garlic powder, smoked paprika, thyme, cumin (if using), salt, and pepper evenly over the squash. Mix well to coat.

Arrange the squash slices in a single layer on a baking sheet lined with parchment paper.

Roast for 30–40 minutes, flipping halfway through, until golden and tender.

Serve warm as a side dish. You can sprinkle with fresh parsley or grated Parmesan for extra flavor.

