
Roasted Acorn Squash

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1 large acorn squash
2 tablespoons olive oil
1 teaspoon Kosher salt
few grinds pepper

Halve the acorn squash lengthwise and scrape out the seeds. Cut lengthwise into one-inch-thick wedges.

In a bowl, toss with the olive oil, Kosher salt and pepper.

Spread on a rimmed baking sheet.

Roast at 425 degrees, turning occasionally, until browned and tender, 45 to 50 minutes.

Side Dishes

Per Serving (excluding unknown items): 411 Calories; 27g Fat (56.1% calories from fat); 3g Protein; 45g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 1893mg Sodium. Exchanges: 3 Grain(Starch); 5 1/2 Fat.