RECIPE

Roasted Acorn Squash Wedges

Skin-on acorn squash wedges roasted on a hot pan with olive oil, thyme, rosemary and a splash of cider vinegar, no sweetener, a warm fall snack that tastes sweet on its own.

MAKES

6 servings US Metric

TOTAL

45 min

Ingredients

- [ ] 6 cups acorn squash, seeds removed, skin on, cut into 1-inch wedges
- [ ] 2 tbsp olive oil
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] ½ tsp garlic powder
- [ ] 1 tsp dried thyme
- [ ] ½ tsp dried rosemary, crushed
- [ ] 1 tbsp cider vinegar, to finish

Method

1. Put a rimmed baking sheet in the oven and heat it to 425 °F. A hot pan is what browns the squash.
2. Wash the squash and cut each in half through the stem. Scoop out the seeds with a spoon. Leave the skin on; it softens as it roasts. Cut each half into 1-inch wedges.
3. Toss the wedges in a large bowl with the olive oil, salt, pepper and garlic powder until every piece shines.
4. Carefully pull out the hot pan and lay the wedges on it on one cut side, not touching. They should sizzle. Roast 15 minutes.

5. Flip the wedges onto the other cut side and scatter the thyme and rosemary over them. Roast 10 to 15 minutes more, until the edges are browned and a knife slides in with no push.

6. Sprinkle with the cider vinegar and serve warm. Cool leftovers no more than 2 hours, then refrigerate.