

Roasted Acorn Squash

1 Acorn Squash

¼ Cup Olive Oil (Just enough to drizzle over the acorn squash.)

Salt and Pepper

2 Sprigs Thyme (Or ½ Tsp Dried) the leaves stripped off the sprigs

1. Preheat oven to 400°F.
2. With a large sharp knife, cut the acorn squash in half lengthwise. Scoop out seeds. Then slice each half into strips.
3. Put onto a pan, and drizzle olive oil liberally over the squash slices. Sprinkle it with the salt, pepper, and thyme. Stir the squash around to make sure everything's covered, and then make sure they're all in one single layer on the pan.
4. Bake for 25 minutes. Prick with a knife to make sure it's cooked through.
5. Enjoy!