

## Easy Roasted Acorn Squash

### Ingredients:

- 1 medium acorn squash
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- Himalayan sea salt and ground black pepper
- Fresh parsley chopped for garnishing — optional

### Directions:

1. Preheat oven to 350 degrees F.
2. Line a baking sheet with parchment paper and set aside.
3. Slice the acorn squash in half and remove the seeds using a spoon. Lay the half acorn squash cut-side-down on a cutting board and slice into 1/4-inch slices parallel to the stem.
4. Arrange the slices in a single layer on the prepared baking sheets. Pour olive oil over the top of the acorn squash and sprinkle with all the spices listed on the ingredients section.
5. Roast for 40-50 minutes, until the squash slices are fork tender.

Serving Size = 1 cup cooked squash

