



Parmesan Roasted Acorn Squash (serves 4)

- **2 pound acorn squash - halved lengthwise, seeded, and cut into 3/4-inch slices**
- **1/4 cup grated Parmesan cheese**
- **8 sprigs fresh thyme**
- **2 tablespoons olive oil**
- **1/2 teaspoon kosher salt, or to taste**
- **1/4 teaspoon ground black pepper, or to taste**

Directions

- **Preheat the oven to 400 degrees F (200 degrees C).**
- **Toss squash slices, Parmesan cheese, thyme, olive oil, salt, and pepper together in a bowl until the squash is evenly coated; spread into a jelly roll pan.**
- **Roast in a preheated oven until golden brown and tender, 25 to 30 minutes.**