



ANCHO MAPLE ROASTED SQUASH

YIELDS 12 SERVINGS

Ingredients

- 2 acorn squash (any thin-skinned winter squash like delicata or kabocha)
- 2 tbsp maple syrup
- 2 tbsp extra virgin olive oil
- 2 tsp ground ancho chile
- 1 tbsp smoked salt

Directions

- Line a sheet pan with parchment paper. Preheat oven to 425°F.
- Cut acorn squash in half, scoop and remove the seeds and pulp. Cut the halves into 1 inch wedges, place in a mixing bowl.
- Drizzle the squash with olive oil, ancho chile and salt, toss until all pieces are evenly coated. Drizzle in maple syrup, toss again until evenly coated.
- Arrange squash on the sheet pan in a single layer. Drizzle with any remaining glaze mixture. Bake until the squash is fork-tender all the way through, and has some brown caramelization (begin checking at 20 minutes).