

SQUASH SMILES TWO WAYS

A Mobile Market Recipe

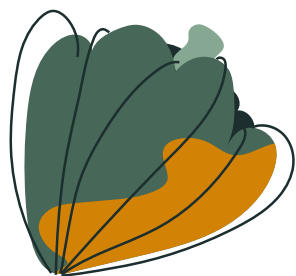
MAPLE-BROWN SUGAR



Makes: 4 Servings

Ingredients:

- 1 Acorn Squash
- 3 Tbsp. olive or vegetable oil
- 3 Tbsp. brown sugar
- 4 Tbsp. maple syrup
- Salt & pepper



Instructions:

Preheat oven to 450. Wash the Squash and cut it in half. Scoop out the seeds & strings (you can save the seeds to roast!). Carefully cut the squash into ½ - inch crescents. Place squash slices onto a baking sheet and drizzle with oil, sprinkle with salt and pepper and toss to coat. Spread the squash into a single layer and sprinkle the tops with brown sugar. Roast for 25-30 minutes; 7-10 minutes before roasting is complete, drizzle maple syrup over each piece, then return to the oven to finish roasting.

Recipe adapted from www.spoonforkbacon.com

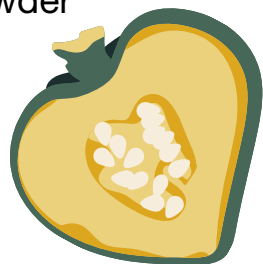
GARLIC-PARMESAN



Makes: 4 Servings

Ingredients:

- 1 acorn squash
- 2 Tbsp. Olive oil
- 1/4 cup Parmesan Cheese
- 1-2 tsp. garlic powder
- Salt & pepper



Instructions:

Preheat the oven to 450.
Wash the Squash and cut it in half. Scoop out the seeds & strings (you can save the seeds to roast!). With a sharp knife, carefully cut the squash into ½ - inch crescents. In a large bowl, toss together the squash, olive oil, cheese, garlic powder. Lay the squash out on a baking sheet. Sprinkle with salt. Bake for 25-30 minutes until golden and crispy.

Recipe from www.spachethespatula.com