

# Cinnamon Roasted Acorn Squash

5 ingredients · 35 minutes · 4 servings



## Directions

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1. Preheat the oven to 400°F (204°C) and line a baking sheet with parchment paper.
2. Slice the acorn squash into 1/4 inch wedges and toss in a bowl with olive oil.
3. Add in the cinnamon, turmeric and sea salt, and toss together until evenly combined. Add the squash slices to the baking sheet and bake for 30 minutes, flipping halfway.
4. Remove from the oven, divide between plates and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving size is approximately four slices of squash.

### More Flavor

Add garlic powder.

## Ingredients

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- 1 Acorn Squash (peeled, seeds removed)
- 1 **tbsp** Extra Virgin Olive Oil
- 1 **1/2 tsp** Cinnamon
- 1 **1/2 tsp** Turmeric
- 1/4 **tsp** Sea Salt