Parmesan Crusted Delicata Squash

Ingredients

- 2 delicata squash, washed and dried
- 2 tbsp olive oil
- 2 garlic clove, minced
- 1/4 tsp salt
- Black pepper, to taste
- 1/2 cup grated parmesan
- 2 tbsp finely chopped parsley
- 1 tsp thyme
- 1/2 tsp lemon zest

Directions

1. Preheat oven to 425°F.
2. Cut ends of the squash off to create two flat edges. Slice the squash in half lengthwise and scoop out the seeds with a spoon. Cut into 1/4-inch thick slices (half circles) and place them in a large bowl.
3. Drizzle the slices with olive oil and sprinkle salt and black pepper tossing well to coat.
4. In a bowl combine garlic, parmesan, parsley, thyme and lemon zest.
5. On a lightly oil coated baking sheet spread slices in single layer. Pour the parmesan mixture over the squash.
6. Roast until soft and golden brown, about 25 minutes. Enjoy immediately.

Servings: 4
Prep Time: 10 minutes
Cook Time: 25 minutes
Total Time: 35 minutes