

ROASTED ACORN SQUASH

serves 2-4

with prosciutto & parmigiana

There is something about fall vegetables that I am so drawn to, especially fall squash. Acorn, butternut and pumpkin squash have to be my favorites. This acorn squash side dish is sweet and savory, with soothing warm spices and a touch of honey. The prosciutto and Parmigiano-Reggiano cheese add an element of depth and saltiness that serves as a wonderful compliment to the sweetness of the honey.

Ingredients:

1 large acorn squash

1 tablespoon extra virgin olive oil

1 tablespoon organic raw honey

½ teaspoon ground Vietnamese cinnamon

½ teaspoon ground nutmeg

Kosher salt and coarsely ground pepper to taste

1 15-oz. package Italian prosciutto

Parmigiano-Reggiano cheese (shavings)

Preheat oven to 400 degrees. Halve squash along ridges and remove seeds with spoon. Cut each half into wedges along ridges and place in a large shallow roasting pan lined in parchment paper or aluminum foil. Brush each wedge thoroughly with olive oil and season with cinnamon, nutmeg, salt and pepper. Drizzle each with honey and place in oven. Roast until tender, 15-30 minutes depending on thickness of the wedges.

Remove from the oven and top with prosciutto slices and shavings of Parmigiano-Reggiano cheese, using a cheese shaving tool or vegetable peeler. Season with more kosher salt and coarsely ground pepper to taste and finish by drizzling with a little extra honey. Can be served warm or at room temperature.

