



Makes 5 cups
Preparation Time: 10 minutes
Cook Time: 45 minutes

INGREDIENTS:

¼ cup balsamic vinegar

2 tsp. finely chopped fresh
rosemary

1 medium acorn squash; halved,
seeds removed, and cut into
¾-inch slices

¼ cup whole wheat bread
crumbs

2 tablespoons nutritional yeast

1 teaspoon dried Italian
seasoning, crushed

½ teaspoon garlic powder

½ teaspoon sea salt

⅓ teaspoon freshly ground black
pepper

Crispy Roasted Acorn Squash

Breaded, twice-roasted, and infused with the flavors of rosemary and balsamic vinegar, these crispy chunks of acorn squash make a perfect side dish for holiday menus. No acorn squash? An equal amount of pumpkin, delicata squash, or kabocha squash will work deliciously in this recipe, too.

By Darshana Thacker Wendel

- 1** Preheat oven to 400°F. Line a baking sheet with parchment paper. In a large bowl stir together vinegar and rosemary. Add squash; toss to coat. Transfer squash to the prepared baking sheet; reserve any vinegar mixture left in bowl. Roast squash about 30 minutes or until tender.
- 2** Meanwhile, in a small bowl stir together the remaining ingredients.
- 3** Transfer roasted squash to bowl with reserved vinegar mixture; toss to coat. Add bread crumb mixture; toss to coat evenly. Spread squash on baking sheet again. Bake 10 to 15 minutes more or until coating is crisp. Serve immediately.