



## Roasted Acorn Squash with Turmeric

### Ingredients:

- 1 Acorn squash (halved, seeded, & cut into 1-inch-thick wedges)
- 1 Tbsp Ground turmeric
- 1 Tsp Pepper
- 2 Tbsp Melted coconut oil
- Salt to taste
- Fresh chopped parsley, for garnish

### Instructions:

1. Preheat the oven to 425F
2. In a large bowl, toss acorn squash wedges with the melted coconut oil and sprinkle with ground turmeric and pepper.
3. Place the wedges cut side down on the baking sheet in a single layer, and roast for about 45 minutes or until tender. Flip the wedges over halfway through.
4. Add salt to taste, sprinkle with fresh parsley and serve.

\*\*You can garnish the wedges with fresh cilantro instead of parsley. Or add a pinch of ground chili powder on the wedges just before serving for a little kick\*\*

**Prep Time:** 10 mins. **Cook Time:** 45 mins. **Yields:** 2 Servings