

# Roasted Acorn Squash with Fig & Roasted Shallots

Robert Rothschild Farm



## INGREDIENTS:

- 2 small acorn squash
- 1 teaspoon ground cinnamon
- 2 teaspoons brown sugar
- 1 cup Fig & Roasted Shallot Tapenade
- Sage or rosemary sprigs, for garnish
- Olive oil (spray or liquid)
- Salt (preferably kosher or sea salt) and freshly ground pepper

## DIRECTIONS:

Preheat the oven to 400 F. Lay each squash on its side on a cutting board and slice to make 1/2-inch rings. Use a round biscuit or cookie cutter to remove the seeds and membrane from the center of each ring.

Spray or brush a large, foil-lined baking sheet with olive oil and arrange the rings on top. Brush with oil and sprinkle with salt, pepper, cinnamon, and brown sugar. Bake for 15 minutes, or until the squash is tender (the point of your knife will easily slide all the way through).

Warm the Fig & Roasted Shallot Tapenade in the microwave for about 30 seconds. To serve, place the slices on a platter and spoon the Tapenade into the center of each ring and garnish with sage or rosemary.