

## Roasted Delicata Squash

<http://userealbutter.com/2016/10/30/roasted-delicata-squash-recipe/>

2 medium delicata squash (about 3 lbs.)

1-2 tbsps olive oil

1/2-1 tsp salt, to taste

freshly ground black pepper, to taste

Preheat oven to 425°F. Wash the squash and pat dry. Cut each squash in half lengthwise (be careful as they can roll about), then scoop the seeds and guts out (discard). Slice the squash into 1/2-inch thick half-rings. Place the slices in a large bowl and toss the squash with olive oil, salt, and pepper. Arrange the slices in a single layer on a baking sheet (I lined mine with foil) or roasting pan. Roast for 20 minutes, flipping the slices over halfway through the roasting time. Serves 4-6 as a side dish.