

CHEESE AND HERB SQUASH

Serves: 2–4 | Preparation: 5 minutes | Total: 40 minutes

Difficulty: Easy



INGREDIENTS

- 2 tablespoons oil
- ½ teaspoons salt
- Pinch of black pepper
- 1 teaspoon dried herbs
- 4–5 tablespoons cheese
- 1 medium winter squash (acorn, butternut, or spaghetti)

INSTRUCTIONS

1. Preheat oven to 400 F.
2. Cut squash in half and remove any seeds.
3. Brush the cut side of the squash with oil. Sprinkle with salt and pepper.
4. Place cut side up on a baking sheet. Bake for 30–35 minutes. Flip squash over and bake for 5 more minutes, or until squash is tender.
5. Remove from oven and flip squash back over. Top with cheese and herbs. Bake for another 5 minutes or until cheese is melted.