

# **Indian Spiced Acorn Squash with Goat Cheese**

*From your box: Thelma Sanders Acorn Squash, parsley, spinach*

1 Acorn-type winter squash

Garam Masala, 3/4 tsp

Salt, 1/2 tsp, or to taste

Olive Oil, 3-4 TBS, depending on size of squash, plus more for drizzling to finish

Chevre, soft goat cheese, 4 oz, crumbled

Fresh Parsley, 2 TBS, chopped finely

Preheat the oven to 400° F.

Cut the squash in half lengthwise. Scoop out seeds and pulp. Cut into 1/2" slices, the length of the squash. When in strips, peel squash with a carrot peeler to remove outer skin. (The slices can alternatively be cubed at this point.) Toss squash in a bowl with garam masala, salt, and olive oil. Spread out on baking sheet and bake for 20 minutes. Turn over gently and bake for an additional 10 minutes, until the pieces are tender and the edges have caramelized a bit. Arrange the squash on a plate, sprinkle with crumbled goat cheese, and parsley. Drizzle with extra virgin olive oil. If the squash was cubed, toss all ingredients gently in a bowl together for a salad. Delicious over spinach.

*Adapted from <http://www.pitchforkdiaries.com>*