

Roasted Parmesan Acorn Squash

**Ingredients**

* 1 large acorn squash (or 2 small)
* 1/3 cup parmesan cheese
* 2-3 Tbsp. fresh herbs or 1 tsp. dried (suggest: thyme, sage, rosemary, or oregano)
* 1 Tbsp. ghee, melted (or organic butter)
* 1/2 tsp. garlic powder
* 1/4 tsp. sea salt + more to taste
* 1/8 tsp. black pepper

**Instructions**

* Preheat oven to 400 degrees.
* Cut acorn squash in half and scoop out the seeds. Then slice each half into ½ inch slices.
* In a large bowl, combine all of the ingredients and toss to combine.
* Transfer to a large sheet pan.
* Bake in the oven for 25 minutes or until squash is cooked through and parmesan cheese is crispy and slightly brown.