

Simple Baked Acorn Squash

Ingredients:

- Cooking spray
- 1 acorn squash, halved and seeds removed
- 3 tablespoons melted butter
- 4 tablespoons brown sugar



Directions

1. Preheat oven to 400°F.
2. Score the flesh of the acorn squash in a 1-inch-wide crisscross pattern. Place each half, cut side up, on top of a rimmed baking sheet. Brush evenly with butter and sprinkle evenly with sugar.
3. Bake 1 hour.

Makes 2 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.