

Roasted Herbed Squash with Goat Cheese
Recipe by Lindsay Oberhausen
Tested by Taste of Home Test Kitchen

Prep Time: 25 minutes

Cook: 30 minutes

Ingredients

2 medium acorn squash (about 1-1/2 pounds each), peeled and cut into 2-inch cubes

1 large butternut squash (5 to 6 pounds), peeled and cut into 2-inch cubes

3 tablespoons olive oil

2 tablespoons minced fresh thyme

2 tablespoons minced fresh rosemary

1 tablespoon kosher salt

1 teaspoon coarsely ground pepper

1 log (11 ounces) fresh goat cheese, crumbled

2 tablespoons coarsely chopped fresh parsley

1 tablespoon maple syrup, warmed slightly

Directions

1. Preheat oven to 425°. Toss squashes with oil and seasonings. Transfer to 2 foil-lined 15x10x1-in. baking pans.
2. Roast squash, stirring once, until soft and some pieces are caramelized, 30-35 minutes. Switch position of pans midway through roasting to ensure even doneness. If a darker color is desired, broil 3-4 in. from heat 2-4 minutes.
3. Cool slightly. To serve, add goat cheese to squash; gently toss. Sprinkle with parsley; drizzle with maple syrup.