

## Roasted Sweet Dumpling Squash

*A quick and easy squash recipe to add to your Thanksgiving repertoire and beyond. Enjoy!*

Serves 8

About 3 pounds Sweet Dumpling Squash, halved, seeded and cut into 1/2-inch wedges  
2 medium red onions, halved and cut into 1/2-inch wedges  
2 teaspoons finely chopped rosemary  
1 teaspoon fresh thyme  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1/4 teaspoon smoked paprika  
Olive oil  
Apple cider vinegar

Arrange the racks in the upper and lower third of the oven and preheat to 425 degrees.

Put the rosemary, thyme, salt, pepper and paprika in a small bowl and whisk to combine.

Put the squash in a large bowl, drizzle with enough equal parts olive oil and vinegar to lightly coat and toss. Sprinkle with half of the herb-spice mix and toss again.

Spread the squash in a single layer onto rimmed baking sheets. Roast the squash for about 15 minutes at 425 degrees.

While the squash roasts, put the onion in a large bowl, drizzle with enough equal parts olive oil and vinegar to lightly coat and toss. Sprinkle with the remaining the herb-spice mix and toss again.

Remove the baking sheets from the oven, give the squash a toss and arrange the onion around the squash. Switching pan positions from top to bottom and vice versa, return the vegetables to the oven. Reduce the heat to 375 degrees and roast for 15 minutes or until tender and browned.

*Can be prepared in advance, cooled to room temperature, covered and refrigerated. Reheat at 350 degrees for about 10 minutes or until piping hot.*

