



Stacked Local Delicata Squash

**1 Delicata Squash
2 Tabl. Extra Virgin Olive Oil
Red pepper flakes
Sea Salt to taste**

Preheat oven to 375. Cut the squash into 1/2-inch-thick rounds and then cut around the centers of the rounds to remove the seeds. Place the squash rounds on the baking sheets. Drizzle olive oil over the rings. Turn the rings so they're coated on both sides. Sprinkle with salt and red pepper. Roast in oven until tender, about 45 minutes. Serve stacked.

I like to dust with grated Romano cheese and fresh herbs...DELICIOUS!

Chef Jasper Mirabile Jr. and Hen House Markets

