

# Roast Delicata Half-Moons

- Heather Morrill, Portland Farmers Market

## INGREDIENTS

Delicata squash (*has a soft edible skin*)

Olive oil

Salt and pepper

## DIRECTIONS

Pre-heat oven to 425 degrees.

Rinse off squash.

Cut off top 1/2 inch of squash with stem, then carefully cut the squash in half, the long way.

Scoop out the seeds.

Cut the squash into thin (1/4 inch) half moon slices. The thinner you slice them, the faster they will cook. Slice them at an even thickness so they cook at the same speed.

Toss with olive oil, sprinkle with salt and pepper and spread on an oven-safe dish or pan.

Roast until browned, approximately 15 minutes for thin (1/4 inch) slices.

Enjoy!

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