



Citrusy-Garlicy Roasted Acorn Squash

INGREDIENTS

2 lb acorn squash: unpeeled, seeded, cut into 1-in.-thick wedges	
¼ cup plus 2 TBS extra-virgin olive oil	1½ tsp. kosher salt; divided
¾ tsp. black pepper, divided	2 garlic cloves; diced
1 medium onion; thinly sliced	1 TBS oregano (plus more for garnish)
1 tsp grated orange zest	¼ cup fresh juice
½ tsp grated lime zest	¼ cup fresh juice
½ tsp Spanish smoked paprika	

DIRECTIONS

Preheat oven to 475° with rack in lower-third position. Arrange squash on a large baking sheet. Drizzle with 2 TBS oil; sprinkle both sides with ¾ teaspoon of the salt and ½ teaspoon of the pepper. Roast until caramelized and fork-tender, 25 to 30 minutes, flipping halfway through. Transfer to a large platter. Heat remaining oil in a large skillet over medium. Add onion and remaining salt and pepper; cook, stirring often, until translucent, 3 to 4 minutes. Add garlic; cook, stirring constantly, until fragrant and cooked through, 1 to 2 minutes. Remove skillet from heat. Stir in oregano, orange zest and juice, lime zest and juice, smoked paprika. Adjust seasoning as desired. Drizzle as much sauce as you like over squash, sprinkle with oregano. Serve remaining sauce on the side. Serves: 6 at 140 calories per serving.

