

Driscoll's®

ONLY THE FINEST BERRIES™

Roasted Acorn Squash with Raspberry Sauce

Prep Time: 10 minutes

Cook Time: 40 minutes

Servings: 8 to 12

Number of Ingredients: 7

Roasted Acorn Squash

2 acorn squash

2 tablespoons vegetable oil, plus more for the oil

2 tablespoons honey, warmed until fluid

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

Raspberry Sauce

1 package (6 ounces each) Driscoll's Raspberries

3 tablespoons packed light brown sugar

To roast the squash, preheat the oven to 400° F. Lightly oil a large roasting pan. Cut each squash lengthwise into eight equal wedges. (To do this safely, place a squash on the work surface. Position a chef's knife where you want to cut the squash. Hit the back of the knife blade with the heel of your other hand or a blunt object, such as a flat meat pounder, to drive the knife into the squash.)

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(continued)

Arrange squash wedges, skin sides down, in the roasting pan. Lightly oil the squash. Add 1/2 cup of water to the pan. Cover tightly with aluminum foil.

Bake for 20 minutes. Uncover and continue baking until squash is almost tender, about 15 minutes. Brush squash with honey and bake until lightly browned, about 5 minutes more. (Acorn squash can be roasted, covered with aluminum foil, and stored at room temperature for up to 8 hours. Add 1/4 cup hot water to pan. Reheat, covered with foil, in preheated 400° F oven for 10 minutes, then uncovered for 5 minutes more.)

Meanwhile, make raspberry drizzle. Combine raspberries, brown sugar, and 2 tablespoons water in medium saucepan. Bring to a simmer over medium heat, stirring to dissolve sugar. Reduce heat to medium-low and simmer, stirring occasionally, until juices are lightly thickened, about 5 minutes. Puree very briefly (do not crush seeds) in blender. Strain raspberry mixture through a fine wire sieve. (Raspberry drizzle can be covered and refrigerated for 1 day. Let stand at room temperature for 1 hour before using.)

Arrange acorn squash on platter. Season with salt and pepper. Drizzle with raspberry puree and serve hot.