



*for Thanksgiving*

## **Cider Glazed Delicatta Squash**

Side Dish

Source: Tonnemaker Farms and Herban Feast

### Ingredients:

- 1 medium delicatta squash, halved, seeded and cut into 1/2 inch pieces
- 1 quart apple cider
- 1 teaspoon Spanish smoked paprika
- 2 tablespoons olive oil
- Salt and pepper, to taste

### Method:

1. In a sauce pot, reduce apple cider to 1/4 cup.
2. Preheat oven to 400°. Toss together squash, olive oil, salt, and pepper. Spread out onto a baking sheet. Roast for 12-15 minutes or until squash has begun to brown.
3. Remove squash, sprinkle with paprika, toss with cider glaze and serve.