

Orange Baked Acorn Squash



Rated: ★★★★★

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Photo By: ZYPPD

Prep Time: 15 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 15 Minutes

Servings: 4

"Baked acorn squash with a buttery orange flavor, accented with nutmeg. Kids love this!"

INGREDIENTS:

2 acorn squash, halved and seeded	4 teaspoons brown sugar
1/4 cup frozen orange juice concentrate, thawed	1 teaspoon ground nutmeg
2 tablespoons butter	1/8 teaspoon ground cinnamon

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Fill a baking dish with about 1/2 inch water. Place squash halves cut side down in the dish, and bake 40 minutes in the preheated oven.
3. In a bowl, whisk together the thawed orange juice, butter, brown sugar, nutmeg, and cinnamon.
4. Turn squash halves cut side up in the baking dish, and drizzle evenly with the orange juice sauce. Continue baking 20 minutes.