



Olive on Tap Maple Roasted Acorn Squash

INGREDIENTS: 1 acorn squash, seeded and sliced * 2 Tbsp *Olive on Tap Coconut Olive Oil* * 1/8 cup *Olive on Tap 18yr Aged Maple Balsamic Vinegar* * 1/8 cup Maple Syrup
Salt and pepper to taste * Pomegranate seeds (for garnish)

Heat oven (or toaster/convection oven) to 425°F. Place squash on a parchment-lined baking sheet. Drizzle with coconut oil and maple syrup and balsamic.

Salt and pepper to taste.

Garnish with pomegranate seeds.