



Ingredients

- 1 small acorn squash
- 3 Tbsp olive oil
- ¼ tsp salt
- ¼ tsp Garlic powder
- ¼ tsp Onion powder
- ¼ tsp Parsley
- ¼ tsp paprika
- 4 oz feta cheese crumbles
- ½ cup parmesan cheese



1. Preheat the oven to 375 degrees Fahrenheit & line a medium sheet pan with parchment paper.
2. Cut acorn squash in half horizontally, remove seeds, & slice into pieces.
3. Mix olive oil, salt, garlic powder, onion powder, parsley, paprika, feta cheese & parmesan cheese. Toss slices of squash in this mixture & coat evenly.
4. Arrange on a prepared sheet pan & bake until acorn squash is soft but crispy around the edges - approximately 30 minutes
5. Use a spatula to remove from the pan, plate & serve! You can top it with more parmesan cheese & parsley.

Looking for a delicious but also healthy snack?? Look no further! These are tasty & low on calories. They are crispy around the edges, savory, & amazing to the last bite!