

Cheesy Baked Acorn Squash From My Carolina Home

one medium size acorn squash
4 tablespoons ricotta cheese
salt and cracked black pepper to taste
8 oz Parmesan cheese

Preheat oven to 350°.



Cut acorn squash in half lengthwise and clean out seeds. Place cut side down on a baking sheet sprayed with cooking spray. Bake one hour.

Rake squash away from the skin, add half the ricotta to each half of the squash and mix well. Top each half with salt, pepper and half of the Parmesan cheese.

Broil 3-5 minutes, until Parmesan is melted and browned.

Enjoy! Makes two servings.

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