

Take advantage of our fresh, organic pumpkin pie squash! A warming, comforting side for dinner this season.

Walnut-Rosemary Glazed Roasted Pumpkin Wedges

4-6 servings

Ingredients:

1 medium pie pumpkin squash
3 tablespoons extra virgin olive oil
3 tablespoons pure maple syrup
1¼ teaspoons salt, divided
½ teaspoon freshly ground black pepper
¼ cup firmly packed brown sugar
¼ cup walnuts, chopped
1 teaspoon fresh rosemary leaves, chopped

Instructions:

Preheat your oven to 400°F and set a rack to the middle position. Line a large rimmed baking sheet with parchment paper.

Slice off the top ¼ inch of the pumpkin to remove its stem. Cut in half lengthwise and scoop out the seeds. Cut each half crosswise into wedges about 1½ inches wide at their widest point.

In a large bowl, toss the pumpkin slices with the olive oil, maple syrup, 1 teaspoon salt, and pepper. Arrange the wedges, skin side down, on the prepared baking sheet and transfer to the oven to cook for 15 minutes. Meanwhile, in a food processor, pulse the brown sugar, walnuts, rosemary, and remaining ¼ teaspoon salt until the mixture looks like wet sand with small pieces of walnuts.

Remove the pumpkin from the oven and sprinkle evenly with the brown sugar mixture. Return to the oven and roast until the slices are golden brown and the walnuts are toasted, 10 to 12 minutes more.

*recipe courtesy of Yankee Magazine