



with Lindsay Moore
Acorn Squash & Chicken Sausage Supper

Shopping List

- 1 each large acorn squash, halved, seeded, and cut into 1/2-inch slices
- 1 each red onion, cut into 1/4-inch wedges
- 8oz portobello mushrooms, sliced
- 3 Tbsp Extra Virgin Olive Oil
- 1/2 tsp Kosher Salt
- 1/8 tsp Fresh Cracked Pepper {don't have to be exact here}
- 4 each Al Fresco Sweet Italian sausages (12oz package)
- 1/2 Cup Grated Parmesan Cheese (2 oz)
- 1 Tbsp Chopped Fresh Sage
- 1 Tbsp Chopped Fresh Oregano
- 1 Tbsp Chopped Fresh Thyme

Cooking Instructions

- 1) Preheat oven to 475 degrees.
- 2) On a rimmed baking sheet toss squash, mushroom and onion with oil, salt and pepper.
- 3) Spread out in one even layer and add sausages. Roast until veggies start to soften, 18 minutes.
- 4) Remove baking sheet from oven and heat broiler.
- 5) Sprinkle parmesan and herbs over veggies and place back in oven to broil until cheese is bubbling and sausages are cooked through, 3 minutes.

Serves 3.