

## **Delicata Squash Stacks**

- 3 medium delicata squash, cut in half vertically, remove stem and seeds, and slice very thinly (1/8")
- 2 T fruity olive oil
- 2 T roughly chopped fresh rosemary (or 2 t dried and crumbled a bit)
- 1 T roughly chopped fresh thyme (or 1 t dried)
- 1 t paprika
- sea salt and freshly ground black pepper

Preheat the oven to 400F. Combine the squash and herbs in a large bowl, mixing well with your hands. Sprinkle on a little salt and pepper, then toss again. Stack the squash in triangular or stair shaped mounds. Sprinkle with a little paprika. Roast for 45-50 minutes until the edges brown and the flesh is very tender. Sprinkle on a little more sea salt as required. Serves 6.