

## Roasted Delicata Squash & Onions

2 pounds delicata squash (about 2 large)

1 medium red onion, sliced

2 tablespoons extra-virgin olive oil, divided

¼ teaspoon salt

1 teaspoon chopped fresh rosemary

1 tablespoon maple syrup

1 tablespoon Dijon mustard

### Directions

- 1Preheat oven to 425°F.
  - 2Cut squash in half lengthwise, then crosswise; scoop out the seeds. Cut lengthwise into ½-inch-thick wedges. Toss with onion, 1 tablespoon oil and salt in a large bowl. Spread in an even layer on a baking sheet.
  - 3Roast, stirring once or twice, until tender and beginning to brown, about 30 minutes.
  - 4Combine the remaining 1 tablespoon oil, rosemary, syrup and mustard in a small bowl. Toss the vegetables with the dressing.
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- Easy cleanup: To save time and keep your baking sheet looking fresh, line it with a layer of foil before you bake.