

Fresh from the Ronnybrook Kitchen

CINNAMON ACORN SQUASH

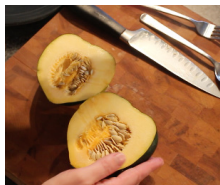
We actually call it **EASY** Cinnamon Acorn Squash. We also call it **Fantastic, Amazing & Delicious**. Perfect for fall - try it yourself!

PREP: 10 min **READY: 20 min**



INGREDIENTS

- 1-2 acorn squash
(each squash makes 2 servings)
- 2 tbs. Ronnybrook Cinnamon Butter



DIRECTIONS

1. Wash the acorn squash
2. Stab the squash with a fork in 5 or 6 places (doesn't need to go through)
3. Cut the squash in half vertically
4. Scrape out and discard pulp and seeds
5. Place the squash halves on a microwave safe plate (inside facing up)
6. Place 1 tbs. of Ronnybrook Cinnamon Butter in the center hole of each acorn squash half
7. Place the plate in the microwave and cook for 8-9 minutes on high

After 8-9 minutes the flesh should be fork tender. Serve immediately.