

# Roasted Acorn Squash with Lime Dressing

4 SERVINGS 40 MINUTES



## INGREDIENTS

1 Acorn Squash (peeled, seeds removed)  
1/2 cup Plain Coconut Milk (no emulsifiers)  
3 tbsps Extra Virgin Olive Oil (divided)  
1 1/2 tsps Cinnamon  
1 1/2 tsps Turmeric  
1 tsp Sea Salt (divided)  
1/2 Avocado (sliced)  
1 tsp Ground Ginger  
2 tbsps Lime Juice  
1/4 cup Cilantro (finely chopped)

## NUTRITION

### AMOUNT PER SERVING

Calories	192	Iron	2mg
Fat	15g	Vitamin D	13IU
Carbs	17g	Folate	40µg
Fiber	4g	Magnesium	47mg
Protein	2g	Zinc	0mg
Vitamin C	17mg		

## DIRECTIONS

- 01 Preheat the oven to 400°F (204°C) and line a baking sheet with parchment paper.
- 02 Slice the acorn squash into 1/4-inch slices and toss in a bowl with half of the olive oil.
- 03 Add in the cinnamon, turmeric and half of the sea salt. Toss together until evenly combined.
- 04 Add the spiced acorn squash slices to the baking sheet and bake for 30 minutes.
- 05 While the squash cooks, prepare the dressing by adding the remaining olive oil, remaining sea salt, avocado, ginger, lime juice, cilantro and coconut milk to a blender. Blend together until smooth.
- 06 Remove the squash from the oven to let cool. Top with the lime dressing, and additional cilantro. Enjoy!

## NOTES

RECIPE ID 600

**NO COCONUT MILK**

Use almond milk instead.