

## Description



Warm roasted acorn squash drizzled with rich Cranberry Walnut Balsamic Vinegar and toasted walnuts...Oh the tastes of fall!

## Ingredients:

- 1 acorn squash, cleaned and cut in 1/4 pieces
- The Olive Tap's [Natural Buttery Olive Oil](#) or any [100% Extra Virgin Olive Oil](#)
- The Olive Tap's [Cranberry Walnut Riserva Balsamic Vinegar](#)
- 1 t. cinnamon
- Toasted, chopped walnuts (optional)

## Directions:

1. Preheat oven to 400 degrees Fahrenheit.
2. Scoop the seeds and stringy pulp out of the squash cavities and discard. Rub the squash cavities and cut sides of the squash with the olive oil, sprinkle with cinnamon, and place them on a baking sheet cut side up. Bake in the preheated oven for about 1 hour until the squash is tender when pierced with a fork.
3. Place each squash on a serving plate and drizzle squash and plate with Cranberry Walnut Riserva Balsamic Vinegar. Top with toasted walnut pieces and serve.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/squash-with-cranberry-balsamic/>

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