

DELICATA SQUASH EGG BAKE

Delicata squash is delicious and easy to work with too – the skin is edible so no peeling necessary!

INGREDIENTS

1 medium-sized delicata squash	1 tablespoon thyme
2 cloves garlic, chopped	1/2 tablespoon sage
1 tablespoon olive oil	salt & pepper
8 eggs	2 ounces goat cheese

DIRECTIONS

- Preheat oven to 400 degrees.
- Trim ends of squash, cut in half length ways, scoop out insides, then cut width ways into 1/2" wedges.
- Toss cut squash with olive oil and garlic. Spread in a single layer on a parchment-lined baking sheet and sprinkle with a bit of salt.
- Bake for 15-20 minutes or until tender.
- While baking, whisk eggs with thyme, sage, and a pinch of salt and pepper.
- When squash is finished, remove and turn oven down to 375 degrees.
- Lightly oil a 9x13 glass casserole dish and line the bottom with the squash.
- Pour eggs over squash wedges. Crumble goat cheese evenly over the top.
- Bake at 375 for 20-25 minutes, until fully set.
- Serve immediately and enjoy leftovers later!

