



# FUSTINI'S<sup>®</sup>

## Roasted Acorn Squash with Pomegranate and Burrata

### Ingredients

- 2 acorn squash, seeded and cut into wedges
- 4 tablespoons [Fustini's Medium SELECT olive oil](#)
- 2 tablespoons [Pure Michigan honey](#), plus more for drizzling
- 2 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 1 teaspoon [Farmstyle Sriracha](#)
- kosher salt and pepper
- 2 garlic cloves, roughly chopped
- 1 ball burrata cheese
- 4 fresh sage leaves, chopped
- 1/2 cup pomegranate seeds

### Directions

#### Step 1.

Preheat the oven to 425 degrees F. On a baking sheet, toss together the squash, 2-3 tablespoons olive oil, honey, balsamic, sriracha, garlic and a pinch each of kosher salt and pepper, tossing to coat. Transfer to the oven and roast for 30-40 minutes, until the squash is golden and tender, turning halfway through cooking.

Arrange the squash on a serving platter and break the burrata over the top. Drizzle with 1 tablespoon olive oil and season the burrata with salt and pepper. Sprinkle the sage and pomegranate over top. If desired, drizzle with a little honey.