

MORTON & BASSETT SPICES®

Garam Masala Acorn Squash



- 2 acorn squash, sliced into medallions ¼ inch thick
- 1 tablespoon Morton & Bassett Garam Masala
- 1 tablespoon olive oil
- Seeds from one large pumpkin
- Pomegranate seeds
- Pepitas
- Salt & pepper to taste

FOR SAUCE

- ¼ cup tahini
- Juice of ½ of a lemon (about ¼ cup)
- ½ cup water
- ¼ teaspoon Morton & Bassett Garlic Powder

Preheat oven to 375F. Drizzle squash medallions with olive oil and sprinkle with Garam Masala and salt & pepper. Place in single layer on baking sheet and bake for about 25 minutes, until soft to a fork.

Make sauce: mix tahini, lemon juice, garlic powder and water with a whisk until well blended and creamy. Serve squash drizzled with sauce, and sprinkled with pomegranate seeds and pepitas.



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