



# Baked Squash Dip



Yield: 2-3 cups

## INGREDIENTS

- 1 winter squash, halved lengthwise and seeded
- 1 tablespoon olive oil
- 2 sprigs thyme
- 1 clove garlic, minced
- 1 teaspoon Spanish paprika
- 1 teaspoon lemon juice
- Salt & pepper to taste
- 1/2 cup cheese, shredded (optional, see note)

## MARKET SHOPPING LIST

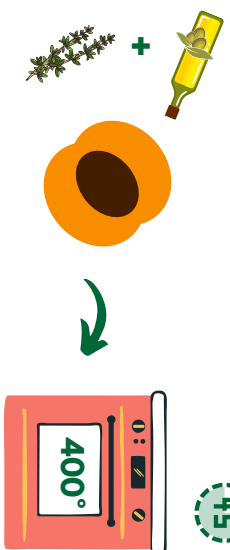
- ☐ **SQUASH**
  - Frillman Farms
  - Iron Creek Farm
  - Nichols Farm & Orchard
  - Smits Farm
  - Wholesome Harvest
- ☐ **GARLIC**
  - Froggy Meadow
  - Nichols Farm & Orchard
- ☐ **THYME**
  - Smits Farm

## MAKE IT CHEESY!

Making this dip cheesy is easy! After you make the dip, simply transfer the mixture to a small 8-inch baking dish.

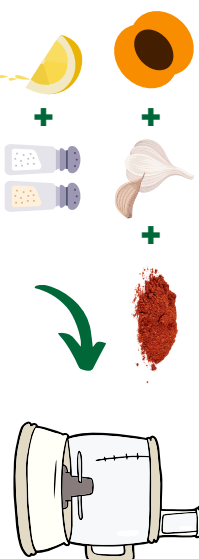
Sprinkle the top with the shredded cheese and bake an additional 10 minutes, or until the mixture is bubbly and the cheese has melted.

1.



Preheat oven to 400°F. Drizzle each squash half with olive oil and season with thyme. Place cut-side down on a parchment lined baking sheet and roast for 45 minutes.

2.



When cool, scoop out the flesh of the squash halves and add to the bowl of a food processor. Add the garlic, paprika and lemon juice. Blend until smooth.

3.



Season with salt and pepper to taste. Serve with veggies or chips!