

# Apricot-Ginger Acorn Squash

*Taste of Home August 2020*

*1 acorn squash  
2 tablespoons apricot  
preserves  
4 teaspoons butter, melted  
1 1/2 teaspoons reduced-  
sodium soy sauce  
1/4 teaspoon ground ginger  
1/4 teaspoon pepper*

Preheat the oven to 350 degrees.

Cut the acorn squash in half lengthwise.  
Remove the seeds. Place, cut side up, in a  
11x7-inch baking dish.

In a bowl, mix the apricot preserves, butter, soy  
sauce, ginger and pepper. Spoon over the  
squash.

Bake, covered, for 45 minutes. Uncover.

Bake until tender, 15 to 20 minutes.

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Per Serving (excluding unknown  
items): 412 Calories; 16g Fat  
(31.8% calories from fat); 4g  
Protein; 72g Carbohydrate; 7g  
Dietary Fiber; 41mg Cholesterol;  
485mg Sodium. Exchanges: 3  
Grain(Starch); 0 Vegetable; 3 Fat; 1  
1/2 Other Carbohydrates.