

The flavors of fall are captured with this delicious dish. Maple and thyme are the perfect pairing for both the beef and nutty acorn squash.

[illegible]

3.75
Hours



8
Servings



42 Cal



50g
Protein

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1/2 cup pure maple syrup

[illegible]

1/2 cup pure maple syrup

1 tablespoon chopped fresh thyme or 1 teaspoon dried thyme

[illegible]

[illegible]

[illegible]

[illegible]

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2 cloves garlic, minced

2 teaspoons minced garlic

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2 teaspoons minced garlic

[illegible]

[illegible]

2 teaspoons minced garlic

[illegible]

[illegible]

[illegible]

2 medium acorn squash, cut lengthwise in half, seeded
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Salt and pepper

COOKING

1. Preheat oven to 350°F. Combine maple syrup, thyme and garlic in medium bowl. Reserve 1/4 cup for squash. Brush half of remaining syrup mixture onto all surfaces of beef roast. Reserve remaining for basting.

2. Preheat oven to 350°F. Combine maple syrup, thyme and garlic in medium bowl. Reserve 1/4 cup for squash. Brush half of remaining syrup mixture onto all surfaces of beef Rib Roast Bone-In. Reserve remaining for basting.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		24.7g	144mg		25g	50g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

