

## Grilled Acorn Squash

### Ingredients:

- 2 acorn squash
- 3 tablespoons of olive oil
- 1 tablespoon chili powder
- ½ teaspoon ground cinnamon
- 1 tablespoon Big Green Egg Sweet & Smoky Seasoning

### Method:

Set the EGG for direct cooking at 350°F/177°C.

Cut the squash into ½-inch rounds, then cut each round into a half-moon; coat with olive oil.

Mix together the chili powder, ground cinnamon, and Sweet & Smoky Seasonings and sprinkle over the squash.

Place the squash slices on the grid and cook until dark grill marks appear, about 10 minutes. Flip the squash slices and cook until tender, about 7-8 minutes.

Serve immediately.

