



Spaghetti Squash

Servings 2 | Prep time 10 mins. | Total time 1 hour and 10 mins

Equipment: Cutting board, Large baking sheet

Utensils: Small, sharp knife, Large, sharp knife, Spoon, Fork

Ingredients

1 medium or large spaghetti squash
2 teaspoons oil, vegetable or olive
Salt and pepper to taste

Instructions

1. Before you begin, wash your hands, surfaces, utensils, and produce.
2. Preheat oven to 400 degrees.
3. Pierce skin of spaghetti squash 10-12 times with a small, sharp knife.
4. Microwave spaghetti squash on high for 6 minutes.
5. Remove spaghetti squash from microwave and carefully cut off very top and bottom of squash so that it can stand upright. **Use caution: squash will be hot.**
6. Stand squash upright on a stable surface and carefully slice through from top to bottom to divide it into two halves.
7. Use a spoon to scoop out seeds and discard. Place halves on large baking sheet, cut side up.
8. Drizzle halves of squash with olive oil and sprinkle with salt and pepper.
9. Place squash cut side down on the baking sheet.
10. Bake 40-60 minutes or until squash is very tender when pierced with a fork.
11. Allow squash to cool for 5 minutes and then drag a fork down interior of the squash, separating the “spaghetti” strands. Using a large spoon scrape the squash strands in a bowl.
12. Toss squash strands with your favorite pasta sauce and serve.

Nutritional Information:

Calories 100
Total Fat 5g
Sodium 40mg
Total Carbs 11g
Protein 1g