

# Spaghetti Squash "Pasta" with Herbs

**Servings:** 4

**Diet:** Vegan, Vegetarian & Gluten-Free

## Ingredients

- 2 tablespoons oil, divided
- 1 medium spaghetti squash, halved the long way and seeds removed
- 2 tablespoons fresh herbs of your choice OR 2 teaspoons dried herbs like basil, thyme, oregano
- ½ teaspoon black pepper
- ½ teaspoon salt

## Instructions

**STEP 1:** Pre-heat oven to 400°F. Brush a baking dish with 1 tablespoon of oil and place the squash flat side down. Bake 30-45 minutes, or until a fork can easily pierce through the skin. Cool for 5 minutes.

**STEP 2:** Scoop the squash into a bowl. Toss with the remaining tablespoon oil, herbs, black pepper and salt.



- **Reduce Food Waste:** When using fresh soft herbs, use the stems, too - they have the same flavor as the leaves with added crunch!
- **Try this!** Toss in cooked chopped chicken or canned chicken and tomato sauce.



Per Serving: 150 Calories | 20g Carbs | 8g Sugar | 4g Fiber | 9g Fat (1.5g Sat Fat) | 2g Protein | 340mg Sodium

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