



A Nutrition Resource

CHEESY SPAGHETTI SQUASH

Yield: 6 Servings | **Serving Size:** 3/4 cup

Cost/serving: \$1.23

Ingredients:

- 1 spaghetti squash (around 3 pounds)
- 1 teaspoon olive oil
- 1/2 cup parmesan cheese
- Black pepper

Directions:

- 1) Preheat oven to 375°F.
- 2) Rinse spaghetti squash with plenty of running water. Scrub any visible dirt off.
- 3) On a cutting board, carefully cut the spaghetti squash in half, lengthwise.
- 4) Scoop out and discard seeds (or roast them separately if you would like).
- 5) Rub olive oil on the cut sides of the spaghetti squash.
- 6) Place squash on a lined baking sheet with the inside of the squash facing down.
- 7) Bake for 40 minutes. Test that it is done by pressing the squash skin with a fork. The squash should give under a small amount of pressure.
- 8) Let the squash cool for 10-15 minutes before handling, then use a fork to fluff the spaghetti squash into a noodle-like shape.
- 9) In a large bowl, gently mix the spaghetti squash "noodles", parmesan cheese, and black pepper to taste.
- 10) For the best flavor, serve while hot.

Tips: To make a complete meal, add your favorite protein, veggies, and other seasonings as desired. This dish pairs well with roasted chicken and broccoli.

Nutrition Facts

6 servings per container
Serving size 3/4 cup (238g)

Amount per serving
Calories 100

% Daily Value*

Total Fat 3.5g	4%
Saturated Fat 2g	10%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 15g	5%
Dietary Fiber 3g	11%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 171mg	15%
Iron 1mg	6%
Potassium 276mg	6%

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



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