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Spaghetti Squash With Feta & Olives

Serves 5-6

INGREDIENTS:

- 1 spaghetti squash, halved lengthwise & seeded
- 2 Tbsp olive oil
- 1 medium onion
- 1 clove garlic, minced
- 2 c diced tomatoes
- 3/4 c crumbled feta
- 3 Tbsp pitted, sliced kalamata olives
- 2 Tbsp chopped fresh basil

PROCESS:

Preheat oven to 350° F

Lightly oil a baking sheet & bake squash, cut side down, for 30 minutes or until fork tender

Remove squash from oven & cool until it can be handled.

While cooling, heat oil in skillet over medium heat. Sauté the onions until tender, add the garlic & sauté 2 minutes. Stir in the tomatoes & olives & cook until warm.

Scoop the cooled squash out of its skin & mix with the sautéed vegetables, basil & feta. Serve.