

Baked Spaghetti Squash w/Gruyere

1 spaghetti squash (about 3 lbs., punctured)
1 cup grated Gruyere
2-4 Tablespoons butter
¼ cup parsley chopped with 1 garlic clove
Salt & Pepper

Preheat oven to 375°F. Bake the squash until the flesh is yielding and soft, an hour or more. Slice the squash in half and scrape out the seeds. Now drag a fork through the flesh, pulling the strands apart. Toss them with the parsley, cheese, and butter. Season w/ salt & pepper.

“A simple & very satisfying combination of flavors. Be sure to puncture the squash in at least a few places, or it will explode in the oven...!” Even when properly cooked the strands of squash will be a little crunchy.