

Roasted Spaghetti Squash with Melted Leeks

Makes about 8 cups or 8 servings



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 1 medium spaghetti squash
- 4 medium leeks
- Olive oil for brushing
- Salt and pepper to taste Herbs and/or grated cheese (optional)

Directions

1. Preheat oven to 375°F and oil a baking pan.
2. Slice squash in half lengthwise, remove pulp and seeds and place face down in prepared baking pan.
3. Trim leeks at root and where dark green starts, cut in half lengthwise, rinse and brush all over with olive oil. Place in pan alongside squash and season with salt and pepper.
4. Bake for 30-45 minutes, until squash and leeks are soft. Leeks may need to be sprinkled with water during cooking to keep moist.
5. Let squash cool slightly then scoop out “spaghetti”. While squash is cooling, slice leeks and add to squash once served. Top with grated cheese and/or herbs (optional).

Recipe from Cook Well Berkeley: Spring Veggies, Spring 2011