

Roasted Spaghetti Squash with Basil Butter
5 Ingredient Fix
Claire Robinson
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Yield: 4 to 6 servings

Preheat the oven to 375°

Ingredients

1 large spaghetti squash (about 4 pounds)
Kosher salt and freshly cracked black pepper, to taste
¼ cup pine nuts, toasted
8 large basil leaves, sliced
4 tablespoons unsalted butter, at room temperature
¼ cup grated Pecorino Romano cheese plus more for serving

Halve the squash through the stem and remove the seeds. Season with salt and pepper and roast cut side up on a baking sheet until completely soft, about 1 hour. Let it cool slightly and, with a fork, shred the squash flesh from the shell and transfer to a serving dish.

Meanwhile, in a food processor, pulse the pine nuts and basil to a paste. Add the butter and cheese and pulse to combine; season with salt and pepper.

Serve the squash warm with soft butter on the side to a dollop on each serving.

Donna's Tips

- A suggestion that I got from my daughter was to prick the skin with a fork in a line to form circle around the squash, then use a knife to cut the squash through the dotted line. This is much easier as spaghetti squash is quite hard.
- Roast squash cut side down. The steam that builds under the squash will help it roast quicker.
- You can substitute walnuts for the pine nuts.