

Spaghetti Squash Pepperoni Pizza Boats

By [Judy Kim](#), December 1, 2016

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Yield: 4 servings

Prep time: 15 minutes

Total time: 55 minutes

INGREDIENTS

2 whole spaghetti squash

kosher salt

Freshly ground black pepper

Extra-virgin olive oil, for drizzling

1 c. chopped pepperoni

2 c. marinara

2 c. shredded mozzarella

1/4 c. chopped parsley

DIRECTIONS

1. Preheat oven to 400°. Place spaghetti squash on a plate and microwave 5 minutes. Halve each lengthwise and remove any seeds (be careful of hot steam!). Transfer to a parchment-lined baking sheet, season with salt and pepper, and drizzle with olive oil.
2. Bake, cut-side down, for 30 minutes. Remove from oven and heat broiler.
3. Meanwhile, in a small skillet over medium heat, crisp pepperoni, stirring occasionally. Transfer to a plate.
4. Loosen spaghetti strands using a fork. Add 1/2 cup marinara, 1/4 cup mozzarella, and 1/4 cup crispy pepperoni to each baked squash half. Mix filling with a fork and top with 1/4 cup more mozzarella and parsley. Return to baking sheet.
5. Broil until cheese is melted and golden, 4 to 5 minutes. Serve immediately.