

Spaghetti Squash with Tomato, Spinach, Garlic and Pine Nuts

From the website, "The New Potato," and

Elizabeth Stein, [Purely Elizabeth](#)

Adapted by Donna Walsifer

Ingredients

1 spaghetti squash
2 tbsp olive oil
3 cloves garlic, minced
2 pints grape tomatoes
4 cups of fresh spinach
Kosher salt
Fresh ground black pepper
toasted pine nuts, optional
Pecorino Romano cheese

Directions:

Preheat oven to 400°F. Cut squash in half lengthwise and discard seeds. Place on a parchment-lined baking sheet, cut-side down, and roast for 30–45 minutes.

On another parchment-lined baking sheet, spread tomatoes and drizzle with 1 tbsp olive oil. Season tomatoes with kosher salt and pepper. Roast for 15–20 minutes. When squash is finished cooking, allow to cool then, using a fork, scrape the squash to get long spaghetti-like strands.

In a large sauté pan, heat olive oil over medium heat, add garlic, and stir until fragrant. Turn down heat to low and add tomatoes, spinach, and squash and continue to sauté 3–5 minutes. Season salt and pepper to taste. Serve with pine nuts and Pecorino Romano cheese on top.