



Spaghetti Squash with Butter and Fresh Parmesan Cheese

Preheat oven to 375

Ingredients:

- 2 spaghetti squash, cut lengthwise, seeds removed
- Olive oil
- 4 TBSP butter
- Salt & pepper to season
- Fresh grated Parmesan cheese

Instructions:

1. Rub skin of squash with olive oil
2. Place squash on parchment lined cookie sheet skin side up
3. Bake for 35-45 minutes
4. Carefully, remove from oven
5. Using fork, scrape squash strings and fluff
6. Season with salt and pepper
7. Re-heat, if necessary
8. Top with fresh Parmesan cheese
9. Serve hot and enjoy!

