Spinach Alfredo Spaghetti Squash

God blessed us with an abundance of spaghetti squash last summer, and we were able to preserve the extra in our cellar. We grew tired of eating it the same way, so Aunt Alisa found a new way to cook it with some of the spinach out of our garden this spring.

Ingredients

1 medium spaghetti squash
1 tablespoon olive oil
2 tablespoons minced garlic
10 ounces spinach, chopped
1 cup cream
1 cup Parmesan cheese
2 tablespoons cream cheese
salt and pepper to taste

Instructions

- Cut spaghetti squash in half longwise and scrape out seeds. Brush with olive oil. Place cut side down on a cookie sheet and roast in a 400-degree Fahrenheit oven for 30 minutes or until strands pull away from sides.
- Let cool until you can handle squash. Remove spaghetti squash strands with a fork and place in a 9×13 dish that has been sprayed.
- Sauté garlic in olive oil over medium high heat for about 2 minutes. Add spinach and sauté just until wilted. Add cream, Parmesan, cream cheese, salt, and pepper. Heat just until all ingredients are combined.
- Remove from heat and pour over spaghetti squash. Toss until combined.
- Top with mozzarella cheese. Bake at 350 degrees Fahrenheit for about 20 minutes or until cheese is melted and bubbly.

Nana's Kitchen
Made With Love and Purpose