

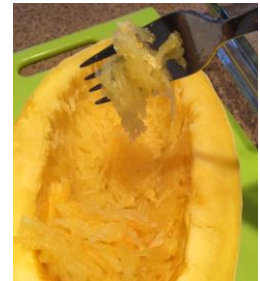
Spaghetti Squash Bake

Ingredients

Spaghetti squash	1 large
Cream of mushroom soup	284 ml
Salsa	418 ml
Mozzarella cheese, shredded	1½ cups

Directions

1. Turn on oven to 325°F.
2. Wash spaghetti squash under cool running water. Cut squash in half lengthwise and remove seeds.
3. Cover with microwave safe plastic wrap and cook each half separately for 9 minutes in microwave.
4. Scrape first half of cooked squash into a 9 X 13" greased casserole dish.
5. Spread half of cream of mushroom soup and then spread half jar of salsa over the first layer of squash.
6. Repeat with second half of squash.
7. Top with mozzarella cheese.
8. Cook for 40 minutes until cheese is melted.



Add cooked ground turkey or beef and layer before the salsa.

Serves 8 people

