



BAKED SPAGHETTI SQUASH

Almost any squash is wonderful this way.

INGREDIENTS

- 1 spaghetti squash, 2-3 lbs
- ¼ c melted butter
- 2 tsp orange zest, grated
- 1 Tbsp orange juice
- ¼ c Sweet Autumn

DIRECTIONS

- 1 Preheat oven to 325° F.
- 2 Pierce whole spaghetti squash with fork and bake on sheet pan until tender, approximately 1 hour.
- 3 Remove from oven, slice in half lengthwise.
- 4 Scoop out and discard seeds.
- 5 Using a fork, remove pulp from shell and place in bowl.
- 6 Mix together butter, zest, orange juice and Sweet Autumn and pour over squash.
- 7 Gently toss to coat and serve immediately.

YIELD *4-6 servings*