



Spaghetti Squash with Cranberries

Ingredients

Serves 4

1 spaghetti squash (approximately 2 lbs)

2 Tbsp unsalted butter, melted

4 Tbsp whole butter

¼ cup walnuts, chopped

¼ cup dried cranberries

¾ tsp kosher salt

¼ tsp black pepper

6 sage leaves

Preparation

Preheat oven to 350°F. Prep the squash: Wash the squash and slice in half, length-wise. Using a spoon, remove the seeds from the core. Brush the cavity of the squash with 2 Tbsp melted butter, and season with ¼ tsp of kosher salt and half of the ground black pepper. Place the squash flesh-side down on a baking tray and cover with aluminum foil.

Roast in the oven for 1 ½ hours. Once cooked, remove the squash from the tray and allow it to cool for 10 to 15 minutes. With a fork, scoop out the flesh from the roasted squash in a bowl and reserve.

Meanwhile, heat 4 Tbsp of whole butter over medium heat in a sauté pan. Add the sage, allowing the butter to melt until it becomes light brown (the shade of a hazelnut). Add the chopped walnuts and sauté for 3 minutes until fragrant and toasted. Add the dried cranberries and the reserved squash; gently mix with a fork until all ingredients are combined.

Finish with the remaining kosher salt and black pepper, transfer to a dish, and serve.