

Dinner Recipes

Spaghetti Squash with Meat Sauce



Ingredients:

- 1 large spaghetti squash
- 1 can red sauce
- 1 package 93% lean ground beef, lean turkey or buffalo
- 1 chopped green pepper
- 1 cup chopped mushrooms

Directions:

- 1. Preheat oven to 375 degrees
- 2. Cut squash in half and scoop out all of the seeds.
- 3. Place on a baking sheet face up and bake for 35-40 minutes
- 4. Brown the meat in a medium sauce pan
- 5. In another sauce pan, sauté the green peppers and mushrooms
- 6. Combine the meat, peppers and mushrooms and add in the tomato sauce
- 7. Once the spaghetti squash is done, let cool then scoop out the inside (it will resemble spaghetti)
- 8. Pour over the meat sauce over the squash and enjoy!