

INGREDIENTS

1 x 2 x 3 x

1 large spaghetti squash *split in half, seeds removed*

1 8-ounce block feta cheese

1 cup cherry tomatoes *halved*

2 cloves garlic *minced*

Salt and pepper *to taste*

4 tablespoons olive oil

¼ cup chopped basil

INSTRUCTIONS

Preheat oven to 400°F degrees. Line a baking sheet with parchment paper.

Cut spaghetti squash in half lengthwise, scoop out the seeds and discard. Place cut side up in the prepared baking sheet.

Break the feta block in half and place each half in the middle of each squash half. Add the cherry tomatoes on top, along with the garlic and olive oil. Season with salt and pepper.

Bake until the feta cheese looks melty and golden brown on the edges and the spaghetti squash is fork tender, about 45-50 minutes.

Use a fork to pull the inside of the squash apart, which will come out in strands that look like spaghetti. Stir it all together and scatter it with fresh basil. Enjoy immediately.