

Roasted Spaghetti Squash with Parmesan and Herbs

Ingredients

2 1/2 tablespoons unsalted butter
2 shallots, diced small
2 garlic cloves, minced
1 teaspoon chopped fresh thyme leaves
3/4 teaspoon chopped fresh rosemary leaves
6 cups Roasted Spaghetti Squash
1/4 cup chopped fresh parsley
2 tablespoons grated Parmesan
Coarse salt and ground pepper

Instructions

In a large nonstick skillet, melt butter over medium. Add shallots and garlic and cook until softened, 7 minutes. Stir in thyme and rosemary and cook until fragrant, 1 minute. Add squash and toss to combine. Cook until warmed through. Stir in parsley and Parmesan and season with salt and pepper.

Adapted from Martha Stewart Living.