

## Spaghetti Squash Casserole

Prep time: 1 ½ hours

For early preparation:

Cook Spaghetti Squash. Slice the squash in half lengthwise and scoop out seeds. Bake it face down on buttered tray at 375 for about 30 minutes, or until easily pierced by a fork. Cool until can be handled safely. Scoop out insides.

### Ingredients:

- 1 8" Spaghetti Squash
- Olive oil for sauté as needed
- 2 cloves garlic
- 2 medium tomatoes
- ½ teaspoon oregano
- Salt to taste
- 1 cup mozzarella cheese
- 1 cup cottage or ricotta cheese
- 1 teaspoon basil
- ¼ cup parsley
- 1 dash Thyme
- ½ cup fine bread crumbs
- 1 cup onion
- 1 cup mushrooms
- Parmesan cheese for top

While the squash bakes, sauté the onions with salt, pepper, mushrooms and herbs. When onions are soft, add freshly chopped tomatoes. Cook until most of the liquid evaporates.

Combine all ingredients. Pour into buttered casserole (9X9). Top with lots of grated parmesan.

Bake at 375 degrees, uncovered, about 40 minutes.

Note: I used less onions, left out the thyme because I didn't have any, and left out the tomatoes. You can add or subtract anything you like, it is wonderful! You can also double the recipe for a larger crowd. This recipe serves 6.