

Spaghetti Squash Pizza Bowl

Ingredients:

1 spaghetti squash, cut in half, seeds
removed & roasted
2 Tbsp olive oil
1-2 tomatoes, thinly sliced
1/2 cup mozzarella cheese, shredded
1/4 cup fresh basil leaves, torn
salt & pepper, to taste

Directions:

Preheat oven to 350 degrees.

Roast the spaghetti squash whole or cut in half and drizzle with olive oil (30-40 minutes).

Scrape the flesh out with a fork to create "spaghetti".

Drizzle with olive oil, add tomatoes, cheese, basil, salt and pepper.

Bake at 375 degrees for 5-10 minutes or until cheese is melted and bubbly.