



Spaghetti Squash Salad with Spring Garlic Greens

Spaghetti squash, which separates into spaghetti-like strands when cooked, is an excellent base for this salad which can be served as a side dish or main course. Delicious served warm!

Ingredients

3 large spaghetti squash, halved lengthwise and seeds scraped out
½ cup of pine nuts
2/3 cup extra-virgin olive oil, plus more for drizzling
1 cup water
½ cup dry white wine
Finely grated zest of 1 lemon, plus 1 tbsp. freshly squeezed juice
2 tbsp **Spring Garlic Greens**
½ tsp. tarragon
3 tbsp white wine vinegar
1 garlic clove, peeled and smashed with back of knife
Salt & pepper to taste
4 ounces crumbled feta cheese (or goats cheese)



Directions

Preheat oven to 350°F. Toast pine nuts in pie plate in oven about 5 minutes; until golden. Let cool.

Arrange spaghetti squash; cut side up on two rimmed baking sheets. Brush with drizzling of olive oil and season with salt & pepper. Flip over, cut side down. Pour water and wine into pans. Bake about 45 minutes, until the squash is barely tender. Flip the squash cut sides up and let cool until warm.

In a sealed mason jar, combine the white wine vinegar with lemon zest, **Spring Garlic Greens**, smashed garlic cloves & tarragon. Shake vigorously (cap on). Add 2/3 cup olive oil, salt and pepper to taste and shake vigorously again.

Working over a large bowl, using a fork, scrape out spaghetti squash – stem to stem, separating into strands. Pour the dressing over the squash and toss to coat. Add the pine nuts and feta cheese and toss again. Serve immediately.

MAKE AHEAD: The cooked spaghetti squash can be prepared and refrigerated overnight. Bring to room temperature before serving. Can be served directly in squash shell if using as a main course meal.



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