



— QUALITY KITCHENWARE —
COOKING CLASSES & CULINARY INSPIRATION

Spaghetti Squash with Peanut Sauce

Serves 4

Ingredients:

1 spaghetti squash, halved and seeded
1/3 cup creamy peanut butter
1 small jalapeño, minced
3 tablespoons soy sauce
2 tablespoons rice vinegar
1 lime, juiced
4 cloves garlic, minced
2 teaspoons chili garlic paste
1 tablespoon grated fresh ginger
1 teaspoon red pepper flakes
1 teaspoon salt

Toppings and Garnishes:

2 tablespoons fresh cilantro coarsely chopped or torn
1 red pepper, sliced into strips
1 yellow pepper, sliced into strips
6 tablespoons chopped peanuts
3 tablespoons sliced green onions
1 lime, cut into wedges

Directions:

1. Cut the spaghetti squash in half. Scoop out the seeds and place the squash halves face down in 1" of water. Cook in a microwave for 10 minutes or until the squash is tender and easily pierced with a tip of a sharp knife.
2. In a food processor, puree the peanut butter, jalapeño, soy sauce, rice vinegar, lime juice, garlic, chili garlic paste, ginger, red pepper flakes, and salt.
3. Microwave the seeded spaghetti squash halves face down in a glass dish filled with 1 inch of water for 10 minutes. When the squash is tender, cool slightly and scrape the insides into strands with a fork. Toss with the peanut sauce.
4. Top with cilantro leaves, pepper strips, peanuts, green onions, cilantro leaves, and lime.