



## **Smoky Grilled Spaghetti Squash**

### Ingredients:

- 1 whole spaghetti squash
- 2 Tablespoons water
- 2 Tablespoons olive oil
- 1/8 teaspoon ground black pepper
- 1/4 teaspoon salt
- 1/8 teaspoon hot paprika or as desired
- 4 Tablespoons soft butter
- Grilled Marinara Sauce (see grilling recipe)
- Shredded Parmesan cheese

### Directions:

With a sharp knife or fork, poke holes around the squash. Place in 10 inch round microwave safe dish with 2 Tablespoons water. Cook in microwave on high power for 4 minutes; rotate squash; microwave on high power for additional 3 minutes. Insert tip of knife to test if it is soft enough to cut in half. Remove; cool until able to handle.



Prepare the grill; heat to medium high, about 400 degrees F.

Cut spaghetti squash in half lengthwise into 2 halves; scoop out; discard seeds. Brush olive oil on the flesh of squash. Sprinkle with pepper, salt and paprika.

Place on grill, cut side up; Grill with lid closed for about 25 to 30 minutes; test with fork to check if soft before removing from grill.

After removing from grill, remove the strands from the inside of squash with a fork; place squash strands in bowl; stir in about 3 to 4 Tablespoons soft butter; season to taste.

Place in serving bowl; serve with hot Grilled Marinara Sauce and sprinkle with shredded Parmesan cheese.

Serves: 4

**Cook's Note:** Microwaving the squash makes it easier to cut in half and remove the seeds. Final cooking on the grill improves the flavor and ease of removing squash strands. Serve this dish as a side or main dish.

**About the Recipe:** Grilling the spaghetti squash adds a summertime light smoky flavor. Serve it as a main dish with thick 'n chunky Grilled Marinara Sauce and some shredded Parmesan cheese. Adding a fresh salad and crisp garlic bread makes a delightful summer meal.