



SPAGHETTI SQUASH WITH BACON, SPINACH, AND GOAT CHEESE

MAKES 2

1. Preheat oven to 400 degrees and line a large rimmed baking sheet with parchment paper.
2. Cut about half an inch off of the top and bottom of the spaghetti squash and discard those pieces. Then cut the squash crosswise into rings about 1 inch thick and cut out the seeds. Drizzle olive oil over baking sheet, spread squash rings about the sheet, and season both sides with salt and pepper.
3. Roast in the preheat oven until squash is tender (roughly 30 minutes) and set aside on the counter while you cook the spinach and bacon.
4. Heat a large skillet over medium heat and add bacon slices. Cook over medium heat, stirring often, until edges begin to brown. Turn heat to low and cook bacon until crispy.
5. When bacon is done, turn the heat up to medium and add the red wine vinegar while stirring and scraping the bottom of the skillet. This will deglaze your pan, so that all of the caramelized bits of bacon end up in your food and not stuck to the bottom of your pan. After 20 seconds, turn heat back to low and add maple syrup. Stir everything together to combine, adding spinach one handful at a time. When all the spinach is wilted, turn burner off under the skillet and let everything sit in there while you finish the squash.
6. Peel skin away from squash using a fork, adding them to skillet as you go. Add in goat cheese and toss everything together to combine.

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INGREDIENTS

- 1 medium spaghetti squash
- 1 tbsp olive oil
- Kosher salt and freshly ground pepper
- 6 slices bacon cut into 1-inch pieces
- 1 tbsp red wine vinegar
- 1 tbsp maple syrup
- 1 5 oz bag baby spinach
- 2 oz soft goat cheese (crumbled)