

Spaghetti Squash Broccoli Casserole

1 3-lb spaghetti squash, roasted
1/4 cup chopped onion
1 large leek
1 tablespoon olive oil
15 oz ricotta cheese
1 large egg
1 teaspoon each salt and pepper
1 cup cooked chopped broccoli
4 oz grated Mozzarella cheese
2 oz grated Parmesan cheese



Split the squash in half length-wise, remove the seeds, and place cut side down in a roasting pan. Roast the spaghetti squash at 350 degrees for one hour, then let cool for a bit so you can handle it. Rake the pulp into a bowl with a fork.

Saute onion and leek in a pan with olive oil until translucent. Mix egg with ricotta. Add salt, pepper, onions and leeks. Mix until well incorporated. Add squash and broccoli and mix well.

Pour into a baking dish, top with cheeses. Bake 35 to 45 minutes, or until casserole is bubbly and cheeses are lightly browned and melty. Enjoy!

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Happy Thanksgiving!!