### NAME OF DISH

#### INGREDIENTS
- 1# Spaghetti squash
- 1 Butternut squash
- 1 Onion
- 2 Garlic cloves
- 1/2 C. Parmesan Cheese
- 5 Sage Leaves (optional)
- 1 Tbsp. Olive Oil + additional for drizzling
- 1/4 tsp. Black Pepper

#### INSTRUCTIONS
1. Preheat oven to 400 degrees F.
2. Slice both squash in half lengthwise and scoop out center seeds with a spoon. Drizzle Olive oil over the inside and place face down on baking sheet. Add a drizzle of water to the pan. Roast Spaghetti Squash and Butternut squash for about 35-40 minutes until knife inserted to the squash feels tender inside.
3. During baking wrap onion and garlic cloves in foil and add to the pan and bake during the last 20 minutes. (instructions continued on back)

#### SERVING SIZE:

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Instructions continued...
4. Using a fork scrap inside of spaghetti squash and **break up** the squash into noodles. Put aside while you finish Butternut Sauce.
5. In a medium sauce pan heat 1 Tbsp. Oil and 3 sage leaves until fragrant (~3 minutes)
6. Pour oil/sage mixture into the blender and add parmesan cheese, onion, garlic, pepper. Remove butter squash from the skin by scooping it with a spoon and add it to blender.
7. Blend until smooth. Spread sauce over noodles and serve immediately.

Recipe adapted from https://delightfulmomfood.com/spaghetti-squash-pasta-with-butternut-sauce/

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