

Mexican Spaghetti Squash Bowls

INGREDIENTS

- 1LB chorizo
- 1 spaghetti squash
- 1/4c black olives, sliced
- 2 medium tomatoes, diced
- 1 small white onion, diced
- 1 lime
- 4TBS cilantro, finely chopped
- 1/2tsp sea salt
- 1TBS oregano
- 1/2C gem lettuce (or romaine), chopped
- 1/2C cheddar cheese, shredded

1. Preheat oven to 375°F.
2. Slice squash lengthwise down the center and scoop out any seeds (I like to reserve the seeds and rinse, dry, then coat with oil and season to roast in the oven for a yummy snack!)
3. Fill a baking dish with 2-4 inches of water and place squash face-side down in pan.
4. Roast for about 30 minutes until tender.
5. Meanwhile, brown chorizo in a skillet. Set aside.
6. Prepare the pico de gallo by combining tomatoes, onion, lime juice, cilantro, salt, and oregano to a bowl. Mix until all incorporated.
7. Remove squash from oven, allow to cool, and begin to scoop out inside of one half with a fork.
8. In the other half of the squash, begin to layer spaghetti squash, chorizo, and cheese then pop in the oven for a few min until cheese is melted.
9. Top with pico then garnish with lettuce, cheese, and olives. Enjoy!