

Spaghetti Squash Burrito Bowl



INGREDIENTS:

For the spaghetti squash:

2 medium-sized spaghetti squash, halved and seeded
2 tbsp olive oil
Salt and black pepper

For the slaw:

2 cups purple cabbage, thinly sliced and chopped into 2-inch pieces
1 15-oz can of black beans, rinsed and drained
1 red bell pepper, chopped
1/3 cup chopped scallions
1/3 cup fresh cilantro, chopped
2 tbsp lime juice
1 tsp olive oil
1/4 tsp salt

Optional toppings:

Sliced avocado, salsa verde, fresh cilantro, etc.

INSTRUCTIONS:

- 1.** Roast the squash: Preheat the oven to 400° Fahrenheit. Line a baking sheet with parchment paper and place squash on it. Drizzle the halved squash with olive oil, then rub all over each of the halves. Sprinkle with salt and pepper lightly. Turn squash so insides are facing down. Roast for about 50 minutes, until you can easily pierce it with a fork through the thickest part.
- 2.** Meanwhile, make the slaw: Combine the slaw ingredients in a mixing bowl.
- 3.** Assemble: Fluff the spaghetti squash with a fork, then divide the slaw into each squash half. Sprinkle with optional toppings, if using.
- 4.** Enjoy!

