

Spaghetti Squash with Fresh Tomato-Basil Sauce*

Servings: 4 | Prep/cook time: 30 minutes

Ingredients:

- 5½ cups heirloom or beefsteak tomato, cut into bite-sized pieces
- 2 tbsp. extra virgin Olive oil
- 1¼ tsp. garlic, finely minced
- ½ cup fresh Basil, sliced
- Salt, to taste
- Black pepper, to taste
- 1 large uncooked spaghetti squash



Directions:

1. In a large bowl, toss together tomatoes, oil, garlic, basil, salt and pepper; let stand, tossing occasionally, until tomatoes release their juices and mixture is quite juicy, about 10 to 15 minutes.
2. Cut spaghetti squash in half and scoop out seeds; place squash in a covered microwave-safe dish. Cook on high power until strands of squash separate when flesh is scraped with a fork
3. Scrape spaghetti squash from peel with a fork to form strands; add to bowl with tomatoes and toss to coat.

**This recipe comes from WW. 2 PersonalPoints™ per serving*

