

# Spaghetti Squaw



**Author:** Bob and Robin Young

**Cooking Time:** 40 minutes

**Start to Finish Time:** 1 hour

**Preparation Time:** 5 minutes

**Servings:** 6

**Categories:** Vegetables

**Source:** Adapted from: Jeff Maure, The Food Network

**Description:** A good alternative to cabbage.

## **Ingredients -**

**Garlic Infused Olive Oil for drizzling**

**1 4 lbs Spaghetti Squash, halved lengthwise and seeds scooped out**

**Sea Salt and freshly ground Peppe**

**1/2 c Mayonnaise**

**2 T Apple Cider**

**Vinegar**

**1 T Stone Ground**

**Mustard, Plockmann's**

**1 T Celery Seed**

**1 t Sriracha**

**1 t Honey**

## **Directions -**

**Drizzle olive oil on top of the squash and season with sea salt and pepper.**

**Roast the squash on a baking sheet, skin-side up for 40 minutes. Let cool then use a fork to pull out the strands of squash.**

**Whisk together the mayonnaise, vinegar, mustard, celery seed, Srisacha and honey in a bowl. Mix the dressing and squash together and season with sea salt and pepper.**

**Serve as a side or on top of your favorite sandwich, such as a hot turkey pastrami on grilled rye.**