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Spaghetti Squash with Ricotta and Gremolata

- 1 Medium spaghetti squash (about 2 lb.)
- 1 Tbsp olive oil
- Salt and freshly ground black pepper
- 4 Strips lemon zest
- 3 Tbsp coarsely chopped parsley
- 1 Small clove garlic, finely chopped
- 1 Cup whole-milk ricotta

1. Preheat oven to 350°F. Cut squash in half lengthwise and scoop out seeds. Place squash cut side up in a large baking dish, drizzle with olive oil and season with 1/4 tsp. each salt and pepper. Cover dish with foil. Bake for 45 to 60 minutes or until flesh is tender when pierced with a knife. Set aside to cool slightly, about 10 minutes.

2. Make gremolata: Slice lemon zest lengthwise into thin matchsticks, then chop. Add zest to a bowl with parsley, garlic and 1/4 tsp. each salt and pepper.

3. Using a fork, scrape flesh from squash in long strands. Season with salt and pepper. (You should have about 3 1/2 cups.) Divide squash among 4 bowls; top each with 1/4 cup ricotta and about 1 Tbsp. gremolata. Drizzle with additional olive oil, if desired.

Makes 4 Servings

