

spaghetti squash pad thai

Ingredients

1 large spaghetti squash
3 carrots, shredded
1/3 red bell pepper, sliced
4 cloves garlic, minced
5 green onions, sliced
3 eggs
1/2 cup fresh cilantro, chopped
3 Tbs sweet chili sauce
4 Tbs soy sauce
1 1/2 Tbs lime juice
2 Tbs peanut oil
1/2 cup roasted peanuts
salt & pepper
olive oil

Instructions

1. Preheat oven to 400 degrees.
2. Slice squash in half, remove seeds, and coat with olive oil, salt and pepper. Place on baking sheet and roast for 45-60 minutes.
3. Once roasted and cooled, use a fork to scape the insides into noodles.
4. In a small bowl, combine sweet chili sauce, soy sauce and lime juice.
5. In a bowl, whisk eggs.
6. In a large skillet, heat peanut oil over medium-high and add garlic, green onions, red pepper, carrots and squash noodles.
7. Add eggs on one side of the skillet and scramble, then combine with vegetables.
8. Add sauce and cook for 2 minutes.
9. Garnish with crushed peanuts and cilantro, and enjoy!

