

Meatballs Marinara with Roasted Spaghetti Squash

4 SERVINGS | **HANDS ON TIME: 20 minutes** | **TOTAL TIME: 45 minutes**

Dear Run Land & Cattle Ground Longhorn, thawed
Boggy Creek Farm or Fruitful Hill Farm Spaghetti Squash
Kitchen Pride Mushrooms, washed immediately before use
Buena Tierra or Fruitful Hill Farm Basil, leaves picked and washed
Farmhouse Kitchen Arrabbiata Sauce
Salt and pepper
Olive oil

Preheat oven to 400°F degrees.

STEP 1 Slice the spaghetti squash in half lengthwise using a heavy, sharp knife. Cradle the squash in a dish cloth to help keep it steady as you cut. Scrape out the seeds and membrane with a spoon. Place the squash cut-side down in a roasting pan or baking sheet and add enough water to cover the bottom of the pan. Cover the pan with foil and cook the squash for 30-45 minutes. Smaller squash will cook more quickly than larger squash. Begin checking the squash after 30 minutes. Pierce a fork through the flesh all the way to the peel. If the fork is easily inserted without resistance and the flesh separates into strands, the squash is ready. Taste the squash and continue cooking for 15-20 more minutes if you prefer a softer texture.

STEP 2 While the squash is cooking, add the meatballs to a mixing bowl and season with 11.5 tsp. salt and pepper. Fold and combine to distribute the seasonings. Gently form 20-24 golf ball-sized meatballs, being careful not to pack them too tightly. Slice the mushrooms into 1/4" thick pieces.

STEP 3 Place a large, high-sided saute pan over medium heat. Add 1 tbsp. oil. When the oil begins to shimmer, add the meatballs in a single layer, spacing them at least 1/2" apart. Brown the meatballs for about 8-10 minutes, rotating them after a crust forms and they release from the pan. Transfer the meatballs to a clean plate.

STEP 4 Return the saute pan over medium heat. Add 1 tbsp. oil, if needed. Add the mushrooms and saute for 2-3 minutes until lightly browned. Carefully pour in the arrabbiata sauce, stirring and scraping the bottom of the pan to release the flavorful brown bits that have developed. Return the meatballs to the saute pan and turn to coat in the sauce. Reduce the heat to low, cover, and simmer for 15 minutes, stirring occasionally. Season with salt and pepper to taste.

STEP 5 To serve, separate the strands of spaghetti squash with a fork. Transfer to a bowl and season with olive oil, salt and pepper to taste. Add the spaghetti squash to serving plates and top with meatballs and arrabbiata sauce. Garnish with hand-torn fresh basil. Enjoy!