Spaghetti Squash with Shrimp, Veggie, and Pesto

Servings: 4

Ingredients:
- 1 Spaghetti Squash
- Extra Virgin Olive Oil (EVOO)
- Shallots
- Garlic
- Peeled Shrimp
- 2 Tbsp Pesto
- Asparagus, cut
- Cherry Tomatoes, sliced
- Red Pepper Flakes
- Parmigiano Reggiano, shredded

Preparation:
1. Cut the spaghetti squash in ½ and take the seeds out, sprinkle with extra virgin olive oil (EVOO) and bake with the flat side down on foil or parchment paper at 350 degrees for 45 minutes
2. Use a fork to remove spaghetti squash out and set in a bowl
3. In a large pan with EVOO, sauté cut up shallots then add garlic
4. Add fresh peeled shrimp (I prefer vs frozen). Cook until pink or red
5. Add a couple tablespoons of pesto
6. Add squash pasta back into the pan
7. Add cut up asparagus and sliced cherry tomatoes
8. Add a dash of red pepper flakes
9. Sprinkle Parmigiano Reggiano cheese on top

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