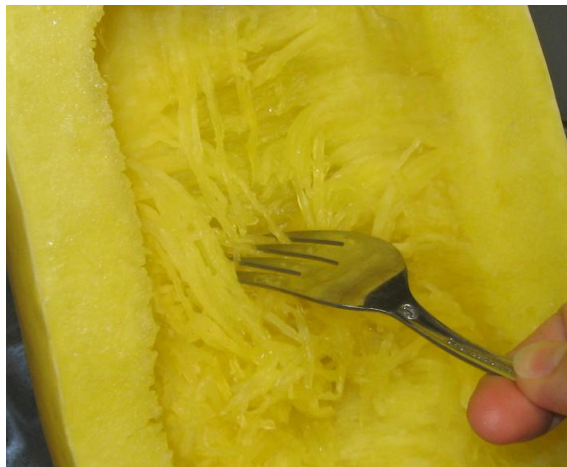


# Herbal Legacy Recipes

## Spaghetti Squash Salad

### Ingredients

- 1 (4-pound) spaghetti squash, halved lengthwise and seeds scraped
- 1 cup chopped almonds, 3 ounces
- 1/2 cup chopped pitted green olives, or kalamata olives
- 1/2 cup thinly sliced scallion whites
- 1/2 teaspoon finely grated lemon zest
- 3 tablespoon(s) fresh lemon juice
- 1/4 cup olive oil
- 2 ounce(s) Vegan feta, crumbled 1/4 cup (optional)



### Directions

- Preheat the oven to 375°. Slice the spaghetti squash lengthwise in half and scrape out seeds. Place halves inside facing up on a baking sheet and bake for 50 min.
- Meanwhile, in a mini food processor, combine the chopped olives with the sliced scallions, lemon zest, lemon juice, and olive oil and pulse until finely chopped.
- When the squash is done, remove from the oven and scrape the inside out into a bowl. You will notice the noodle like texture at this point. Add the dressing along with the crumbled vegan feta and chopped almonds and season cayenne to liking.
- Toss the spaghetti squash salad to serve warm or chill and toss together later; your preference, both preparations are delicious.

*Serves - 8*

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