

Baked Spaghetti Squash Casserole

Makes 6 servings

1 spaghetti squash, halved lengthwise and seeded
*24oz jar **Costantino's Kitchen Tomato/Basil Pasta Sauce***
1 (15 ounce) can black olives, chopped
1 cup shredded mozzarella cheese
1 cup shredded Parmesan cheese

Preheat oven to 325° F. Place squash halves cut side down on a parchment covered baking sheet. Bake squash 35 minutes, or until a knife can be easily inserted. Remove from oven, and cool. Remove squash strands with a fork, reserving the shells. Layer each shell with a spoonful of the sauce, a layer of spaghetti squash strands, olives, and mozzarella cheese. Repeat layers until shells are full, or until all of the ingredients are used. Top with Parmesan cheese. Bake for 20 minutes in the preheated oven, or until Parmesan cheese melts.

*OPTION: Add cooked Italian sausage to sauce before adding to squash shells.

