SALSA SPAGHETTI SQUASH

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

1 medium spaghetti squash
1 medium ripe avocado, peeled and cubed
1 medium onion, chopped
1 can (15 ounces) black beans,
rinsed and drained
2 cups salsa
3 tablespoons minced
fresh cilantro



INSTRUCTIONS

Cut squash lengthwise in half; discard seeds. Place squash on a microwave-safe plate, cut side down. Microwave, uncovered, on high for 15-18 minutes or until tender. Meanwhile, in a lightly oiled nonstick skillet, cook and stir onion over medium heat until tender. Stir in salsa, beans and cilantro; heat through. Gently stir in avocado; cook 1 minute longer. When squash is cool enough to handle, use a fork to separate strands. Serve squash topped with salsa mixture.

