

TACO SPAGHETTI SQUASH BOATS

Preparation: **10** minutes | Cooking: **20** minutes | Servings: **6**

INGREDIENTS

2 ½- to 3-pound Spaghetti squash
1 pound ground turkey
3 cloves garlic, minced
1 avocado, chopped
1 medium tomato, chopped
1 cup chopped onion
1 cup shredded Mexican cheese
1 cup romaine lettuce, chopped
¼ cup prepared pico de gallo (plus more for serving)
2 tablespoons EVOO
4 teaspoons chili powder
2 teaspoons ground cumin
½ teaspoon salt, divided



INSTRUCTIONS

Start by preheating your oven to 450 degrees Fahrenheit. Heat your oil in a large skillet over medium heat. Add your turkey, onion and garlic; cook, stirring and breaking up the turkey with a spoon, until no longer pink, about 5-7 minutes. Add tomato, chili powder, cumin and ¼ teaspoon salt. Continue cooking and stirring until hot, about 2-3 more minutes. Remove your pan from the heat and stir in the pico de gallo. Meanwhile, place the squash, cut side down, in a microwave-safe dish and add 2 tablespoons water. Microwave, uncovered, on high until the flesh is tender, about 10-15 minutes. Use a fork to scrape the squash flesh from the shells into the pan with your turkey mixture. Add the remaining ¼ teaspoon salt and stir to combine. Place the shells on a baking sheet and fill them with your squash mixture. Top with cheese and bake until the cheese is melted and everything is heated through, about 10-15 minutes. Serve topped with lettuce, avocado and more pico de gallo. Enjoy!