

A decorative border at the top of the page consists of various pieces of silverware, including forks and knives, arranged in a slightly wavy line. The silverware is rendered in a light, semi-transparent style.

Dinah's Kitchen

Spaghetti Squash Casserole

- 1 Spaghetti Squash - cut in half and remove seeds
- 2 Tablespoons Olive Oil
- 1/2 teaspoon turmeric
- 1 clove garlic - crushed
- Salt and Pepper to taste

- 2 cups roasted fresh tomatoes or bottled sauce
- 1 cup mozzarella cheese
- 1 cup ricotta or cottage cheese drained
- 1 teaspoon

Preheat oven to 400* Brush squash with oil and season with above ingredients. Roast 40 minutes or until soft. Cool. Use fork to pull meat from shell. It will look like spaghetti. Combine squash with favorite tomato sauce, oregano and cheeses. Place in small casserole pan. Bake in oven 30 minutes or until bubbly.