



## **Grand Spaghetti Squash**

**1 Spaghetti Squash**

**1/4 cup Wisconsin Roth Case Gran Cru Gruyere Cheese**

**2 Tabl. Butter**

**1/2 cup Heavy Cream**

**Salt and pepper to taste**

**Preheat oven to 375. Wash squash; pierce squash several times with a large fork. Place squash on baking sheet. Bake 1 hour. Allow squash to cool; cut squash in half, and remove seeds. Using a fork, remove spaghetti-like strands. In a sauté pan, melt butter and cream. Add cheese and mix. Add squash strands and toss.**

**Season the squash with salt and pepper. Serve as a side dish with your favorite roasted meat or chicken.**

**Chef Jasper Mirabile Jr. and Hen House Markets**

