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KIDZ COOK

Recipe of the Week!

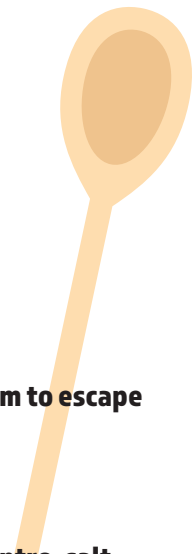
TAKE ONE HOME AND TRY IT YOURSELF!

Roasted Spaghetti Squash with Curry-Shallot Butter

- 1 spaghetti squash (about 2 1/2 pounds)
- 4 tablespoons (1/2 stick) unsalted butter, at room temperature
- 2 teaspoons mild curry powder
- 2 teaspoons minced shallots
- 1 teaspoon minced fresh cilantro
- 1/2 teaspoon kosher salt, plus more if needed
- Finely grated zest of 1/2 lemon
- Freshly ground black pepper

DIRECTIONS

1. Preheat the oven to 400 degrees F.
2. Line a baking sheet with parchment paper.
3. With a sharp knife, carefully cut about four 1/2-inch slits in the squash to allow steam to escape while it cooks.
4. Put the squash on the prepared baking sheet and roast for about 1 1/2 hours.
5. Let the squash cool for about 20 minutes on the baking sheet.
6. Meanwhile, in a small bowl, with a fork, mash the butter, curry powder, shallots, cilantro, salt, lemon zest and pepper to taste until well combined.
7. Cut the squash in half and use a spoon to scoop out the seeds.
8. With a large fork, pull the squash fibers away from the outer peel (use a towel to hold the squash in place if necessary).
9. Transfer the warm squash to a serving bowl and top with the curry butter.
10. Toss until the butter is melted and evenly mixed. Taste and season with more salt and pepper. Serve warm.



Enjoy!

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