

## Week 2 recipe from Chef Terri Rees

### BLT Pasta

Serves 4

1 Spaghetti Squash, cooked and “noodles” removed  
12 slices bacon  
7 ounces of arugula or spinach  
1 pint heirloom cherry tomatoes, quartered  
Salt and pepper to taste.

Preheat the oven to 375

Cut the spaghetti squash in half, remove the seeds and pierce the outer skin several times and place cut side down in a shallow baking pan with about ½” of water. Bake until tender - approximately 30 – 40 minutes, depending on size. Let cool slightly and using a fork, scrape out the “noodles”

Place the bacon on a sheet pan lined with parchment paper and bake until crispy, about 12 – 15 minutes. When done transfer to a paper lined towel for draining. Reserve 1 tablespoon of bacon drippings.

Place a skillet over medium heat. Add the arugula and stir until it wilts 30 – 60 seconds. Transfer the arugula to the pasta. Return the skillet to medium heat and add the tomatoes and ½ tablespoon of the reserved drippings, and cook for approximately 2 minutes. Transfer the tomatoes to the pasta and arugula and toss. If the pasta seems too dry, add up to 1 ½ more tablespoons of the drippings. Crumble the bacon over the top, season with the salt and pepper and toss again.