

Spaghetti Squash Burrito Bowls

Nutritional Highlights

- Spaghetti squash is a very filling, low carbohydrate vegetable that can be used in place of pasta or noodles.
- Cabbage is a great source of vitamin A, iron, and riboflavin

Servings: 4

Ingredients

- 2 medium spaghetti squash, halved and seeded
- 2 Tbsp + 1 tsp olive oil
- Kosher salt and black pepper to taste
- 2 c purple cabbage, thinly sliced
- 1- 15 oz can black beans, drained and rinsed
- 1 red or orange bell pepper, chopped
- 1/3 c green onions, chopped
- 1/3 c fresh cilantro leaves, chopped
- 2-3 Tbsp fresh lime juice
- 1/2 c leftover guacamole sauce

Optional toppings

- fresh cilantro leaves
- cotija cheese
- toasted pepitas

Guacamole Sauce:

Use leftover Guacamole Sauce from [Grilled Cumin Chicken](#) recipe.

Directions

- Preheat oven to 400F. On a parchment-lined baking sheet, drizzle the insides of spaghetti squash with olive oil and rub in. Sprinkle with salt and pepper to taste and turn them over so insides are facing down.
- Roast for 40-60 minutes or until the flesh is easily pierced through with a fork.
- In a medium mixing bowl, combine the cabbage, beans, bell pepper, green onion, cilantro, lime juice, and olive oil. Toss to combine and set side to marinate.
- Use a fork to separate and fluff up the flesh of the spaghetti squash.
- Using the spaghetti squash as a bowl, divide the cabbage mixture into each of the halves. Top each "bowl" with 2 Tbsp of guacamole sauce and desired optional toppings.