

- Plant Based
- Keto
- Paleo
- Whole 30
- ✓ Gluten-Free
- Dairy-Free
- ✓ Vegetarian
- Vegan

Healthy home cooking!

Already Spaghetti Kugel

SERVES: 12

PREP TIME: 10 Min

COOK TIME: 60 Min

INGREDIENTS:

4 Already Spaghetti rings - shredded and squeezed to remove excess moisture
1 cup raisins
2 cups sour cream
1 cup cottage cheese
5 eggs
¼ cup sugar
1½ tbsp vanilla
¼ tsp cinnamon
¼ cup unsalted butter, melted
½ tsp salt
Cinnamon, for topping

Tip to remove moisture from Already Spaghetti:
Use a cheese cloth to squeeze the spaghetti squash to remove excess moisture. You won't believe how much there is! This is an important step or the dish will be watery.

DIRECTIONS:

1. Soak one cup raisins in hot water to soften while mixing the remaining ingredients.
2. In a large bowl, combine sour cream, cottage cheese, eggs, sugar, vanilla, cinnamon, butter, and salt.
3. Drain raisins and add to creamed mixture.
4. Add spaghetti squash and mix well. Tongs help with mixing.
5. Add to buttered 2.5 quart baking dish.
6. Sprinkle with cinnamon.
7. Bake at 350° for one hour.
8. Serve warm or cold.

Nutrition Facts per serving: Calories 237, Fat 14g, Fiber 2g,
Total Carbohydrates 23g, Sugar 14g



ALREADY
Spaghetti