

Spaghetti Squash and Pork Stirfry

From your box: spaghetti squash, scallions

Other ingredients: pork tenderloin or tofu, ginger, garlic, sesame oil, soy sauce, rice wine vinegar

Preheat oven to 350°. Cut squash in half, scoop out seeds, place cut side down on baking sheet, and cook until tender, about 45 minutes. Let cool 10 minutes and then, using a fork, pull flesh away from skin into a bowl.

Slice 1 pound of pork tenderloin into matchsticks. In large skillet, heat 2 teaspoons sesame oil over medium high heat, stir in 5 thinly sliced scallions, 2 cloves chopped garlic, 1 tablespoon chopped fresh ginger, and a dash of salt. Cook, stirring constantly, until fragrant (30 seconds). Add pork, continuing to stir, until cooked through, 2-3 minutes. Mix in spaghetti squash and then add 2 tablespoons each of soy sauce and rice wine vinegar and 1 teaspoon hot sauce. Stir for about 30 seconds and serve hot.

VEGETARIAN? Try marinating cubed tofu in above liquids with the garlic and ginger for 30 minutes and then cooking scallions, tofu, and liquids together until heated through and fragrant.

Adapted from Eatingwell.com