



Barbara's Picks!

Kitchen-tested by Morden's
own Barbara Dixon

Morden's Organic Farm Store

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Spaghetti Squash Casserole

This is so good and different that it will appeal even to acknowledged Squash haters. I know, I am married to one! For a GLUTEN FREE version, use our Nutri Spring All Purpose flour and G.F. cracker crumbs.

This recipe works equally well with other squash, shredded or cut into small pieces

Makes 4 - 6 servings

2 cups spaghetti squash strands, cooked
1 cup milk (I use 2%)
1 cup grated cheese
2 eggs
2 tbsp flour
½ tsp salt
½ cup extra cheese or cracker crumbs

In a buttered casserole dish, layer squash and grated cheese until all of the squash is used.

Mix remaining ingredients and pour over the squash and cheese.

Top with buttered cracker crumbs or cheese.

Bake at 350 F for 30 to 45 minutes.