Spaghetti Squash with Spiced Pecans and Gorgonzola\*  
You won’t miss pasta again after you make this dish.  
serves 6 to 9

Ingredients  
1 large spaghetti squash (4 1/2 lbs), halved and seeded  
2 tbsp + 4 tsp extra-virgin olive oil  
2 cloves garlic, minced  
2 tbsp coarsely chopped fresh parsley  
2 tbsp + 2 tsp fresh lemon juice  
to taste salt and freshly ground black pepper  
1 bunch fresh watercress, stems trimmed  
2 oz. gorgonzola cheese, crumbled (1/2 cup)  
(see last week's recipe) spiced pecans

Preparation  
1. Preheat the oven to 350°F. Line a rimmed baking sheet with a silicone baking mat or parchment paper.  
2. Place the squash, cut side down, on the prepared baking sheet and bake, uncovered, for about 1 hour, until tender. Let the squash cool until it is easy to handle, and then scrape out the strands of pulp. You should have about 4 cups, set aside.  
3. Heat the 2 tbsp oil in a very large skillet over medium heat. Add the garlic and cook, stirring, for 30 seconds or until aromatic. Add the squash strands and parsley, toss to combine. Add the 2 tbsp lemon juice, ¼ tsp salt, and ¼ tsp pepper.  
4. To serve, toss the watercress with the remaining 2 tsp lemon juice, remaining 4 tsp oil, 1/8 tsp salt, and 1/8 tsp pepper. Divide the squash mixture along individual plates or place in a serving dish. Top with the watercress, gorgonzola, and spiced pecans.