

Pesto Spaghetti Squash Skillet with Hillshire Farm Smoked Sausage

Jacob · 29/09/2024



Prep Time

1 hr 8 mins

Difficult

Medium

Servings

4

Description

Weeknight dinners just got easier with this recipe for roasted spaghetti squash tossed in a skillet of smoked sausage bell pepper onion and pesto

Ingredients

- - 1 medium spaghetti squash
- halved and seeded - 2 tablespoons olive oil
- divided - ¼ teaspoon salt - ¼ teaspoon ground black pepper - 1 (14 ounce) package Hillshire Farm® Smoked Sausage
- bias-sliced 1/2-inch thick - 1 red bell pepper
- chopped - 1 onion
- chopped - ½ cup pre-made basil pesto - ¼ cup grated Parmesan cheese

Instructions

1. Preheat oven to 400 degrees F. With a fork
2. pierce squash halves several times. Rub the inside of the halves with 1 tablespoon olive oil. Sprinkle with salt and pepper. On a foil-lined
3. rimmed baking sheet
4. arrange squash
5. flesh side down. Bake 45 to 50 minutes or until very tender. Meanwhile
6. in a 12-inch skillet
7. heat remaining 1 tablespoon oil over medium heat. Cook and stir sausage
8. red pepper
9. and onion 6 to 8 minutes or until sausage is browned and pepper and onion are crisp-tender. Cool baked squash slightly. Shred insides with a fork. Add spaghetti squash to skillet and cook and stir until heated through
10. about 2 minutes. Just before serving
11. carefully stir in pesto and sprinkle with Parmesan cheese.