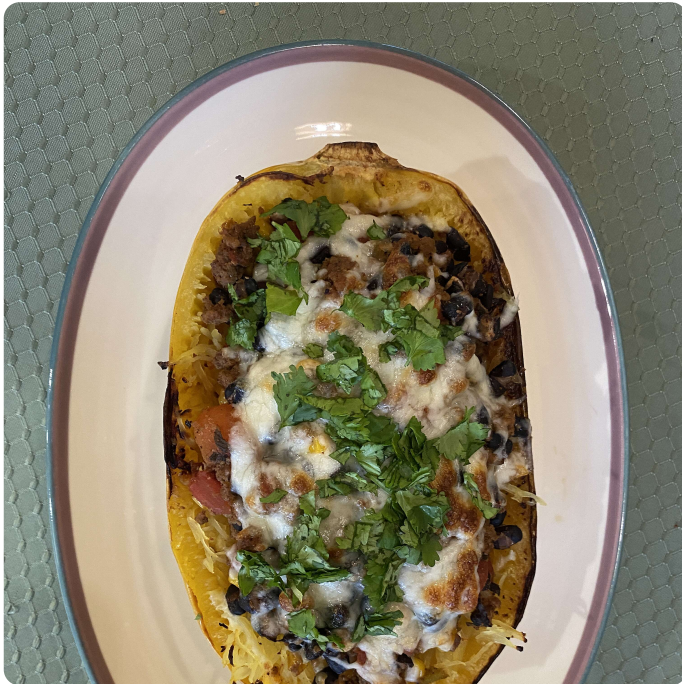




Chorizo Stuffed Spaghetti Squash

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

2 hrs

Description

Spaghetti squash stuffed with fire-roasted tomatoes, corn, black beans, and my version of chorizo made with lean ground turkey instead of pork.

Ingredients

- 1 pound lean ground turkey - $\frac{3}{4}$ teaspoon salt - 1 teaspoon garlic powder - 1 $\frac{1}{2}$ teaspoons chili powder - 1 teaspoon smoked paprika - 1 teaspoon sweet paprika - $\frac{1}{2}$ teaspoon ground cumin - $\frac{1}{2}$ teaspoon ground coriander - $\frac{1}{2}$ teaspoon dried Mexican oregano - $\frac{1}{2}$ teaspoon dried chipotle chili pepper - $\frac{1}{4}$ teaspoon cinnamon - $\frac{1}{2}$ teaspoon ground cloves - 2 tablespoons cider vinegar - 2 (2 1/2 pound) spaghetti squash
- halved and seeded - 1 tablespoon olive oil - $\frac{1}{2}$ cup white onion
- finely chopped - 1 clove garlic
- minced - $\frac{1}{2}$ teaspoon chili powder - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground cumin - $\frac{3}{4}$ cup black beans
- rinsed and drained - $\frac{1}{2}$ cup fire-roasted frozen corn - $\frac{1}{4}$ cup canned mild diced green chilies - 1 (14.5 ounce) can Hunt's Fire Roasted Diced Tomatoes
- undrained - 1 cup shredded queso Chihuahua or Mexican blend cheese - $\frac{1}{4}$ cup fresh cilantro
- chopped

Instructions

1. Combine turkey
2. salt
3. garlic powder
4. chili powder
5. smoked and sweet paprika
6. cumin
7. coriander
8. oregano
9. chipotle pepper
10. cinnamon
11. cloves
12. and apple cider vinegar in a mixing bowl. Mix well. Refrigerate for at least 1 hour for flavors to blend. Preheat oven to 350 degrees F (175 degrees C). Line a large baking sheet with parchment paper. Cut squash in half lengthwise
13. scoop out seeds and brush cut sides with olive oil. Place squash cut-side down on prepared baking sheet. Roast in preheated oven until squash is soft
14. 40 to 45 minutes. Set aside and keep warm. Heat a saucepan over medium-high heat. Add chilled chorizo mixture. Cook and stir
15. breaking up lumps
16. until cooked through and browned
17. 8 to 10 minutes. Add onion and cook for an additional 5 minutes
18. or until onion becomes translucent
19. stirring constantly. Add garlic and cook an additional 2 to 3 minutes. Stir in chili powder
20. salt
21. and cumin. Stir in beans
22. corn
23. diced green chilies
24. and tomatoes; cover and simmer 4 to 5 minutes. Fluff spaghetti squash strands with a fork
25. keeping them in the shells. Increase oven temperature to 400 degrees F (200 degrees C). Divide sauce among 4 squash halves. Top each half with 1/4 cup of cheese. Return to baking sheet and bake until cheese is melted 5 to 6 minutes. Garnish with fresh cilantro.