



Spaghetti Squash

1 large spaghetti squash
1 Tbsp chopped fresh tarragon
1 Tbsp orange zest
1 Tbsp olive oil
1/2 tsp ground white pepper

Optional:
1/2 tsp salt

Cut squash in half, lengthwise. Remove seeds.

Steam squash, covered, for 15 minutes. Test with a fork to make sure the flesh lifts easily. If not, continue steaming for another 5 to 10 minutes.

Scrape squash flesh out of skin and into a mesh strainer or colander to let drain for several minutes.

Transfer squash to a bowl and combine with the remaining ingredients. Fluff with a fork until thoroughly mixed.

Serve hot.