



Green Chile Chicken Stuffed Spaghetti Squash

1 large spaghetti squash, cut in half lengthwise
2 cups cooked chicken, shredded
1 (4 oz.) can diced green chiles
1 green onion, thinly sliced
1/2 cup green enchilada sauce
1/2 cup fresh or frozen corn

1/2 cup Mexican cheese blend
1/4 cup crema
1 tsp. chili powder
1/4 cup fresh cilantro, chopped
olive oil, as needed
salt and pepper, to taste

Preheat oven to 400degrees; line baking sheet with aluminum foil.

Drizzle cut sides of squash with olive oil, season with salt and pepper.

Place cut side down on baking sheet; roast for 35 minutes, or until fork tender. Remove and let rest until cool enough to handle.

Use fork to scrape insides of squash, leaving at least 1/2" space around bottom and sides. Transfer "spaghetti" to colander and place in sink

In large bowl, mix chicken, green chiles, green onion, enchilada sauce, corn, cilantro, crema, and chile powder. Mix "spaghetti" into sauce mixture, divide filling in half and pour into squash shells. Return squash to baking sheets, sprinkle Mexican cheese evenly over the tops.

Place stuffed squash in oven and bake for 15-20 minutes, or until cheese is melted and bubbly. Remove from oven and serve hot.