

Grand View Lodge  
**Spaghetti Squash Au Gratin**

**Ingredients**

- 2 small spaghetti squash (*cooked*)
- .5 large onion julienne
- 1.5 tsp garlic (*minced*)
- 1 cup sour cream
- 1 cup cheddar blend
- 1 cup shaved parmesan
- 2 whole eggs
- to taste salt and pepper



~ fold ~

**Directions**

In a medium sauté pan lightly sweat the onions and garlic. Set aside and reserve until cool.

In a large mixing bowl combine all ingredients and season with salt and white pepper.

Line a 9x9 pan with parchment paper and place squash mixture firmly in the pan.

Bake at 375 for 40min and top with cheese continue to bake until cheese is golden brown.

Cut, serve, enjoy!