



Preparation: 10 minutes | Cooking: 20 minutes | Servings: 6

Ingredients:

- 1 spaghetti squash (2½ to 3 pounds)
- 1 pound ground turkey
- 3 cloves garlic, minced
- 1 avocado, chopped
- 1 medium tomato, chopped
- 1 cup onion, chopped
- 1 cup shredded Mexican cheese
- 1 cup romaine lettuce, chopped
- ¼ cup pico de gallo
- 2 tablespoons extra-virgin olive oil
- 4 teaspoons chili powder
- 2 teaspoons ground cumin
- ½ teaspoon salt

Instructions:

Preheat the oven to 450 degrees Fahrenheit. Heat the oil in a large skillet over medium heat. Add the turkey, onion and garlic. Cook, stirring to break up the turkey so there are no large pieces, until the meat is no longer pink, about 5 to 7 minutes. Add the tomato, chili powder, cumin and ¼ teaspoon salt. Continue cooking and stirring until hot, about 2 to 3 minutes. Remove the pan from the heat and stir in the pico de gallo. Meanwhile, place the squash, cut side down, in a microwave-safe dish and add 2 tablespoons water. Microwave, uncovered, on high until the flesh is tender, about 10 to 15 minutes. Use a fork to scrape the squash flesh from the shells into the pan with the turkey mixture. Add the remaining ¼ teaspoon salt and stir to combine. Place the shells on a baking sheet and fill them with the squash mixture. Top with cheese and bake until the cheese is melted and everything is heated through, about 10 minutes. Serve topped with lettuce and avocado. Enjoy!