



## Spaghetti Squash

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**Spaghetti squash** is a winter squash that is golden yellow, shaped like a small watermelon and ranges in size from 2 to 5 pounds. It is also called vegetable spaghetti. When cooked, the flesh separates in strands that resemble spaghetti pasta with a mild flavor.

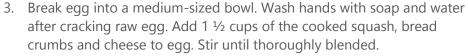
**Nutritional Value:** One cup of cooked spaghetti squash provides about 42 calories, 10 grams of carbohydrates, and other nutrients such as vitamin A and potassium.



For more information check out Food Fun for Young Children at: http://go.unl.edu/chi

## **Super Spaghetti Squash Bites**

- 1 small spaghetti squash
- 1 egg
- 1 cup panko bread crumbs
- ½ cup grated parmesan cheese
- 1. Wash hands with soap and water. Preheat oven to 400 °F.
- 2. Scrub spaghetti squash with a clean vegetable brush under running water. Cut spaghetti squash in half and scoop out seeds. Place in a shallow baking pan and bake in oven for 40 minutes or until tender (or place cut side down on a microwave safe dish with ½ cup of
  - water. Cover with a lid or plastic wrap and cook on high for 8-12 minutes.) The squash is done when a fork easily pierces the skin and goes into the flesh. Let cool and scoop out pulp.



4. Line baking dish with parchment paper. Scoop 1 tablespoon squash batter to form bite-size balls. Place squash balls on prepared dish. Wash hands with soap and water. Place squash balls on prepared dish. Bake 16-20 minutes until bottoms are golden brown. Flip and bake another 3 minutes until golden and squash bites reach 165 °F when measured with a food thermometer.

Makes 5 servings (4 bites each). Each serving contains: Calories 120, Total Fat 3.5g, Saturated Fat 1.5g, Cholesterol 32mg, Sodium 230mg, Total Carbohydrates 17g, Fiber 1g, Total Sugars 2g, Protein 6g.

## Sources:

- 1. Fall Cooking, Nebraska Extension: <a href="http://go.unl.edu/ikcz">http://go.unl.edu/ikcz</a>
- 2. SNAP-ED Connection: https://snaped.fns.usda.gov

## **Selecting a squash:**

- Summer squash is harvested and eaten while the skin is still tender.
  Winer squash grows a thick skin, which helps it to stay fresh longer.
- Select winter squash that are heavy for their size.
  Avoid winter squash that have moist, black, or shriveled stems.
- Winter squash has a long shelf life and if kept in a dry place between 55 and 60
  °F, will store for up to 3 months.
- Kids are more likely to eat a new food if they can explore with their fingers.
  Making squash bites is a great new finger food!

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