

Spaghetti Squash Casserole Bake from tasteofhome.com

- 1 medium spaghetti squash (about 4 pounds)
 - 1 tablespoon butter
 - 1/2 pound sliced fresh mushrooms
 - 1 large onion, chopped
 - 2 garlic cloves, minced
 - 1 teaspoon dried basil
 - 1/2 teaspoon dried oregano
 - 1/2 teaspoon salt
 - 1/4 teaspoon dried thyme
 - 1/4 teaspoon pepper
 - 2 medium tomatoes, chopped
 - 1 cup dry bread crumbs
 - 1 cup ricotta cheese
 - 1/4 cup minced fresh parsley
 - 1/4 cup grated Parmesan cheese
1. Cut the squash in half lengthwise and scoop out the seeds. Place squash, cut side down, in a baking dish. Add 1/2 in. water and cover tightly with foil. Bake at 375° until squash can be easily pierced with a fork, 20-30 minutes.
 2. Meanwhile, melt butter in a large skillet. Add the mushrooms, onion, garlic, basil, oregano, salt, thyme and pepper; sauté until onion is tender. Add tomatoes; cook until most of the liquid has evaporated. Set it aside.
 3. Scoop out the flesh of squash, separating strands with a fork. Combine the flesh, tomato mixture, breadcrumbs, ricotta cheese and parsley.
 4. Transfer to a greased 2-qt. baking dish. Sprinkle with Parmesan cheese. Bake, uncovered, at 375° until heated through and top is golden brown, about 40 minutes.