

White Wine Pesto Spaghetti Squash

Ingredients

1 spaghetti squash—small to medium
2 tablespoons olive oil
1 medium yellow onion, chopped
1 can artichoke hearts in brine, drained (these are not marinated hearts)
1/3 cup pesto
1/2 cup vegetable stock
1/2 cup Cubanísimo Vineyards Pinot Gris
Parmesan cheese
Salt
Pepper

Directions

Cook the spaghetti squash your favorite way and “spaghetti” it with a fork. Set aside.

Over medium-high heat, cook chopped onion till translucent and tender. Add pesto. Stir to combine. Add stock and wine and simmer till reduced somewhat.

Reduce heat to low. Add in spaghetti squash and artichoke hearts. Stir to combine and add salt and pepper to taste. Serve with a sprinkle of Parmesan cheese.