

Spaghetti Squash with Bacon, Spinach and Goat Cheese (Main Courses)

- 1 medium spaghetti squash, halved and seeds removed
- 6 slices bacon, cut into 1-inch pieces
- 1 Tbsp. red wine vinegar
- 1 Tbsp. maple syrup
- 1 to 2 Tbs. Halladay's Scampi Bistro Pasta Seasoning
- 1 (5 oz.) bag baby spinach
- 2 oz. soft goat cheese, crumbled

Place squash, cut sides down, on a rimmed glass dish and fill with an inch of water. Microwave until soft, about 12 minutes; set aside. Heat large skillet over medium heat; add bacon and cook 2 minutes. Reduce heat to low; cook until crisp and fat has rendered out, 5 minutes. Turn heat to medium and add vinegar while scraping the bottom of the skillet. After 20 seconds, turn heat back to low and add syrup; stir to combine. Add spinach, one handful at a time, stirring so spinach wilts and there's room in the skillet for more; turn off burner. Add squash and cheese; toss to combine.