

Mediterranean Spaghetti Squash Casserole

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Ingredients

3 cups cooked spaghetti squash
1 can artichoke hearts (chopped)
2 roma tomatoes (chopped)
2 cups fresh spinach
2 roasted red peppers (chopped)
 $\frac{1}{4}$ cup chopped olives
1 tbsp basil
 $\frac{1}{2}$ tbsp oregano
 $1\frac{1}{2}$ tbsp olive oil + 1 tbsp
 $\frac{1}{2}$ tbsp black pepper
1 cup cooked rice
3 cups bread cubes

Directions

Preheat the oven to 375F.
Combine all of the ingredients in a large bowl until evenly distributed.
Place in a greased 8x11" casserole dish and top with bread cubes. Drizzle 1
tbsp olive oil over the top of the bread and season with salt and pepper.
Baked uncovered at 375F until bread is crispy (about 30-45 minutes).