

Spaghetti Squash Coleslaw

Recipe By Rorie Weisberg



Cooking and Prep:  2
h 35 m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Paleo, Pescetarian, Gluten
Free, Low Fat, Low Carb, Sugar
Free

Source: Family Table by
Mishpacha Magazine

This spaghetti squash salad is colorful and crunchy, and is a great alternative to a potato side. You can also serve over fish or grilled chicken strips for an elegant appetizer.

Ingredients (13)

Salad

- 1 small spaghetti squash
- 1 cup shredded carrots
- 1 cup shredded cabbage

2-3 pickles, diced

2 tablespoons pickle juice

Creamy Dressing

2 eggs, room temperature

2 cups avocado oil or **Bartenura Olive Oil** (olive oil has a very strong taste)

1/4 cup **Tonnelli Apple Cider Vinegar**

1/2 tablespoon garlic salt

1/2 tablespoon salt

1 teaspoon pepper

1-3 tablespoons water

Sommelier Suggests

Tabor Adama Sauvignon Blanc

Start Cooking

To Prepare

1. Preheat oven to 375 degrees.
2. Slice spaghetti squash in half and scoop out the seeds. Place the squash face down on a baking sheet lined with parchment paper. Bake for 35 minutes.
3. Remove squash from oven and leave it face down for an additional five minutes, then flip. Allow it to cool completely before attempting to separate it into strands. Don't refrigerate the squash before you separate it.
- 4.

For the dressing: In the bowl of a food processor fitted with the S blade, beat eggs at medium speed for three to five minutes. Add oil in a steady stream and continue to beat until you have a thick consistency. With the food processor on low-medium speed, drizzle in apple cider vinegar and pulse until incorporated. Add seasonings and mix until incorporated. Add one tablespoon of water at time until it reaches your desired consistency.

5. Run a fork through the flesh of the squash to create spaghetti-like strands. Add the other vegetables. Top with 1/3 cup dressing and pickle juice and toss.

Tip:

Reserve the rest of the dressing for another time.

Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller