



Chef Tad's Spaghetti Squash Pancakes

Servings: 4

20 cups spaghetti squash — cooked and shredded
 1-1/8 cups all-purpose flour
 1-2/3 cups Monterey-Jack cheese — shredded
 13-1/3 tablespoons butter
 Salt and pepper to taste



A recipe from
 Chef Tad Cousino
 Frog Leg Inn,
 Erie, Michigan

www.frogleginn.com

Add flour and cheese to the strands of cooked squash. Mix well using a couple of forks. Spoon 1/4 cup squash mixture into prepared skillet with the melted butter. With a fork, press to form an evenly thick cake. Repeat to fill skillet. Cook cakes until bottoms are lightly browned, turn over and brown second side. Continue until you have used all the mixture. Reserve all the cakes made in an oven already set at the lowest temperature until you are ready to serve. Sprinkle pancakes with salt and pepper and serve with a sour cream and chive sauce.

← Fold Here

