

# Mushroom Marinara Orangetti Squash

- [Orangetti squash](#), halved, baked cut side down, on a baking pan, in a 420F oven for 35 - 45 minutes, then seeded and scooped out with a fork into strands
- 4 dry shallots, diced
- 1 T olive oil
- 8 oz [cremini mushrooms](#), sliced
- 5 oz each brown and white [shimeji mushrooms](#), bottoms trimmed
- 1 pint cherry tomatoes, halved
- 2 scallions, thinly sliced
- 1 c marinara sauce
- chopped parsley as garnish
- kosher salt and freshly ground black pepper

In a medium-sized pan, heat olive oil, add shallots and cook over medium heat, until softened and slightly browned. Add all mushrooms and cook covered, stirring until cooked through. Season with salt and pepper. Plate mushrooms.

Use same pan to cook tomatoes and scallions over medium heat. When skins blister and soften, add tomato sauce. Season with salt and pepper. Plate tomato sauce.

Place squash between the two sauces. Garnish with parsley. Before eating, toss ingredients together (or not — your choice.) Serves 3 - 4.

**Jittery Cook**