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# Bacon Cheddar Spaghetti Squash Fritters

### Ingredients

- 1 small spaghetti squash, cooked and shredded
- 2 eggs, lightly beaten
- ⅓ cup (80mL) coconut flour\*
- 6 slices bacon\*, cooked and crumbled
- ½ cup (125mL) shredded cheese, optional
- Salt and pepper
- Oil for cooking

### Directions

In a large bowl, combine spaghetti squash, eggs, flour, bacon, cheese, salt and pepper.

Stir well to combine.

In a large skillet, heat 1-2 tablespoons (15-30 mL) oil over medium heat.

Once hot, add ¼ - ⅓ cup (60-80mL) of spaghetti squash batter to pan and cook for 2-3 minutes. Flip and cook for another 1-2 minutes or until golden brown.

Remove fritter from pan and drain excess oil on plate lined with paper towel or napkin.

Add additional oil between the cooking each fritter if needed.

\*Substitutes: all-purpose flour for coconut flour. Use tempeh or sautéed mushroom bits and/or onion bits instead of bacon for a more plant-based version.



Recipe Source: [MySuburbanKitchen.com](https://www.MySuburbanKitchen.com)



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