

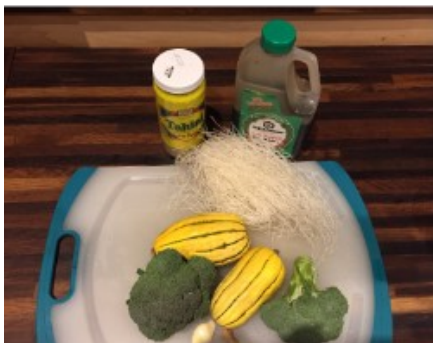
## Delicata Squash and Cellophane Noodles

What can you make for dinner when your plans fall apart for any reason? This recipe is based on something I'd found that sounded interesting until I had all the original ingredients on hand and a migraine kicked in. This is the fast and easy - but still delicious - version.



### Ingredient list for 2 servings

1 pound delicata squash  
1 tablespoon olive oil  
2 teaspoons soy sauce  
4 teaspoons tahini  
1-inch piece of ginger - peeled and minced  
1 garlic clove - minced  
Freshly ground pepper to taste  
½ package cellophane noodles - AKA glass or bean thread noodles



- Trim ends of squash and slice in half lengthwise. Remove seeds and cut into ¼-inch thick slices.
- Heat oil in a non-stick fry pan and cook squash, stirring frequently, until starting to brown.
- Combine soy sauce and tahini in a small bowl. Add ½ cup of water and make a smooth paste.
- Add soy/tahini to squash with ginger and garlic. Cover and simmer until squash is very tender.
- Cook noodles in boiling salted water as package directs, generally 3 minutes. Drain and divide between bowls.
- Top with squash and any other steamed or stir fried vegetables or garnishes you have on hand.

Note: A serrated tip grapefruit spoon is the perfect tool to remove squash seeds.

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