



Tomato and Spaghetti Squash Salad with Chive Oil

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 1 bunch fresh chives
- $\frac{3}{4}$ cup extra virgin olive oil
- 1 medium spaghetti squash
- 1 $\frac{1}{2}$ teaspoons minced fresh thyme
- 8 plum tomatoes, finely diced
- 1 tablespoon extra virgin olive oil

Instructions:

For Chive Oil:

1. Rinse fresh chives and shake to remove water. Pat dry with a paper towel.
2. Place chives in a blender, reserving 6 chives for garnish.
3. Add $\frac{3}{4}$ cup olive oil to the blender. Cover and puree until smooth, adding more olive oil if necessary.
4. Place a fine mesh sieve over a bowl and pour chive puree into the sieve.
5. Using the back of a spoon or a pestle, swirl puree around the bottom of the sieve until oil has been strained into the bowl and pulp remains in the sieve. Discard pulp.
6. Transfer chive oil to a squeeze bottle and set aside.

For Spaghetti Squash:

1. Preheat oven to 375 degrees.
2. Cut the squash lengthwise and place cut-side down in a glass baking dish. Fill the dish with $\frac{1}{2}$ -inch hot water and tightly cover with aluminum foil. Bake for 45 minutes.
3. Carefully remove the foil and turn the squash halves over. Using potholders, re-cover the dish with the foil. Bake for an additional 15 minutes.
4. Allow the squash to cool until it can be easily handled.
5. Using a spoon, remove the seeds and discard. Using a fork, remove the squash strands and place in a bowl.
6. Refrigerate the squash until well chilled

To Assemble:

1. Place a ring mold on each serving plate.
2. Spoon $\frac{1}{4}$ - $\frac{1}{2}$ cup spaghetti squash into each ring mold and tamp down.
3. Sprinkle $\frac{1}{4}$ teaspoon finely minced thyme over the squash layer.
4. Toss diced tomatoes with just enough olive oil to coat lightly and then spoon $\frac{1}{2}$ cup tomatoes into the mold atop the thyme layer. Gently tamp down.
5. Using the squeeze bottle, squirt a ring of chive oil around the outside of the mold.
6. Carefully remove the molds, garnish with reserved chives and serve.