

Make Ahead Skillet Spaghetti



Ingredients

- 1 pound spaghetti
- 3 tablespoons olive oil
- 1 cup (3 ounces) shredded Parmesan, divided
- 1/2 teaspoon salt, divided
- Ground black pepper, to taste
- 2 cloves garlic, finely chopped
- 1 (10-ounce) yellow squash, cut into 3/4-inch pieces
- 3 large eggs
- 1 1/2 cups half-and-half
- 1 1/2 cups (about 8 ounces) cherry tomatoes, halved
- 1 large handful fresh basil
- 6 ounces fontina, cut into small cubes

Info

- **Prep:** 35
- **Cook:** 45
- **Serves:** 6 servings
- [Source](#)

★★★★☆ from 1 votes

○ ○ ○ ○ ○

Rate

Directions

1. Preheat the oven to 350°F.
2. Cook the spaghetti: Bring a large pot of heavily salted water to a boil. Add the spaghetti and cook, stirring occasionally, for 8 to 9 minutes, or until al dente. (Taste a strand of spaghetti to

make sure it's almost cooked but not soft, which is usually about 2 minutes before the package directions indicate.) Drain in a colander.

3. Return the pasta to the (now empty) pot and toss with 1 tablespoon of the oil and 1/2 cup of the Parmesan. Sprinkle with 1/4 teaspoon salt and some ground black pepper, to taste.
4. 3 Cook the squash: In a large (11- to 12-inch) ovenproof skillet, heat the remaining 2 tablespoons of the oil. Add the garlic and cook, stirring, for 30 seconds, until fragrant. Add the squash and cook, stirring occasionally, for 4 to 5 minutes, or until tender. Season with 1/4 teaspoon salt and some ground black pepper to taste.
5. Mix it all together: Stir the cooked zucchini into the pot with the spaghetti. In a small bowl, whisk the eggs and cream. Add it to the pot with the pasta. Add the tomatoes, basil and fontina cubes. Mix thoroughly using tongs.
6. Transfer the spaghetti to the skillet used to cook the squash. At this point, the pasta can be baked right away, or it can be cooled, covered, and refrigerated for up to 24 hours.
7. Bake the pasta: Sprinkle the remaining 1/2 cup of Parmesan over the pasta. Bake until the top is golden and the pasta is hot all the way through, 40 to 45 minutes for spaghetti baked right away, or 45 to 50 minutes for spaghetti made ahead and cold from the fridge.
8. Cool briefly and cut into slices to serve.

[spaghetti](#), [parmesan](#), [squash](#), [eggs](#), [half-n-half](#), [tomato](#), [cherry tomatoes](#), [basil](#), [fontina](#), [vegetarian](#)

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:casserole:make_ahead_skillet_spaghetti

Last update: **2024/01/07 13:33**

