Spicy Black Bean Spaghetti Squash

**Ingredients:**
1 spaghetti squash, cut in half, seeds removed
1 cup low sodium black beans, rinsed
1 cup corn, rinsed
1/4 cup red onion, chopped
1 jalapeno (or favorite chile pepper of choice), chopped
1/2 cup roasted red pepper, chopped
1 teaspoon chili powder
1 teaspoon cumin
2 teaspoons garlic powder
2 teaspoons black pepper
1/3 cup cilantro
1 tablespoon lime juice

**Directions:**
- Roast the spaghetti squash at 400°F for 40 minutes until tender. With a fork, comb out the squash.
- For the filling, sauté onion, jalapeno, and red peppers together for 2-3 minutes. Add in black beans, corn, and spices and sauté for an additional 1 minute. Add in cooked squash, cilantro, and lime juice and cook for 1 minute.
- Fill squash halves with filling and serve.

Makes 4 servings.

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**Chile Peppers**

*This squash dish combines seasonal produce (peppers, squash and corn) to help keep your meal on a budget.*

*Top with crumbled feta or avocado!*

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- Colorado-grown produce
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