

Pickled Garlicky Spaghetti Squash

Ingredients

- 1 (1 1/2-pound) spaghetti squash
- 1 tablespoon extra-virgin olive oil
- 10 (4-inch) thyme sprigs
- 2 (4-inch) rosemary sprigs
- 1 ½ cups water
- ½ cups distilled white vinegar
- 2 tablespoons kosher salt
- 2 tablespoons granulated sugar
- 1 tablespoon finely chopped garlic
- 1 small red Fresno chile, thinly sliced

Directions

1. Preheat oven to 400°F. Cut spaghetti squash crosswise into 4 rings. Scoop out and discard seeds, or reserve for another use. Place squash rings on a baking sheet lined with parchment paper, and drizzle evenly with oil. Bake in preheated oven until squash is just tender, 30 to 35 minutes. Let cool completely, about 30 minutes.
2. Using a fork, separate cooled squash flesh into strands; discard squash peels. Divide strands evenly between 2 pint-size jars. Divide thyme and rosemary evenly between jars.
3. Bring 1 1/2 cups water, vinegar, salt, sugar, garlic, and chile to a boil in a medium saucepan over high, stirring until salt and sugar are dissolved. Remove from heat, and let brine cool completely, about 1 hour. Pour cooled brine evenly into jars. Seal jar lids, and refrigerate at least 24 hours before serving.