



BUTLER'S SKIRT STEAK WITH SPAGHETTI SQUASH

- 1 large spaghetti squash (about 4 pounds). halved lengthwise, seeds scooped out
- 1 small red onion, halved and very thinly sliced
- 3 tablespoons olive oil
- 1 teaspoon thinly sliced lime zest
- 1/4 cup lime juice (from 3 limes)
- 1 1/4 pounds skirt steak, cut into 4 equal pieces

Preheat oven to 400 degrees. On a rimmed baking sheet, place squash cut side down; cover sheet tightly with aluminum foil. Bake until squash is easily pierced with the tip of a paring knife, 45 to 55 minutes.

Meanwhile, in a medium bowl, combine onion, 1 tablespoon oil, lime zest and juice, 1/2 teaspoon coarse salt, and 1/8 teaspoon ground pepper. Let stand until onion is softened, at least 15 minutes.

When squash is about 10 minutes from being done, heat a large skillet over medium-high. Season steaks with salt and pepper. Place 2 steaks in skillet, and cook until medium-rare, 2 to 3 minutes per side. Transfer to a plate, and cover loosely with foil; repeat with remaining steaks. Let rest at least 5 minutes.

Meanwhile, holding squash over a medium bowl, use a fork to scrape flesh into strands. Drizzle with remaining 2 tablespoons oil; season with salt and pepper, and stir to combine. Top steaks with pickled onion, and serve with squash.

From the Kitchen of Mrs. Butler

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