Spaghetti Squash Lasagna

1 spaghetti squash

2 teaspoon olive oil

2 garlic cloves, minced

1/2 cup fresh spinach

1/4 cup ricotta cheese

1/8 teaspoon salt

1/4 cup shredded mozzarella cheese

1/2 pound ground turkey

3/4 cup marinara sauce

2 Tablespoons parmesan cheese

Cut squash in half, lengthwise.

Place on baking sheet, cut sides up.

Bake 50 minutes at 350.

Scrape squash with a fork.

Place strands on paper towels and squeeze gently to remove moisture.

Heat oil in skillet.

Add garlic and saute 30 seconds.

Add spinach and cook until wilted.

Remove from heat.

Stir in squash, ricotta, salt and 2 T. mozzarella.

Remove mixture from skillet.

Add turkey to skillet and cook through.

Add marinara, cover and cook 4 minutes.

Spoon turkey mixture into empty squash halves.

Top each with squash mixture and 2 T. mozzarella and parmesan cheeses.

Bake 20 minutes at 425.

Place under broiler until cheese browns.