

# summer squash sauté

TIME: 11 MINUTES

## INGREDIENTS

- 1 1/2 tablespoons olive oil
- 1 large yellow squash chopped
- 1 large zucchini chopped
- 3 cloves garlic chopped
- 1 cup grape tomatoes
- Kosher salt to taste
- Dash crushed red pepper
- 2 tablespoons shredded Parmesan cheese optional

Adapted from: Summer Squash Sauté  
Recipe (twopeasandtheirpod.com)

## PROCEDURE

1. Heat olive oil in large skillet on medium-high heat. Add yellow squash and zucchini and cook for 3 minutes, stirring occasionally.
2. Add in the garlic and tomatoes and cook for 2 to 3 minutes, gently stirring, or until vegetables are crisp-tender and tomatoes are about ready to burst.
3. Season with salt and crushed red pepper. Sprinkle with Parmesan cheese, if using, and drizzle with basil vinaigrette, if using. Serve immediately.



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