

Mom's Summer Squash

From – simplyrecipes.com

2 lbs. squash and/or zucchini, sliced
1 green bell pepper, seeds removed, sliced
2 smallish tomatoes or one large tomato, peeled and cut into wedges
½ onion, peeled and sliced
1 clove garlic, chopped
olive oil
5 to 6 slices of cheese – jack or cheddar
basil, either dry or chopped fresh
salt & pepper

- Put onion, garlic, squash and bell pepper into a large saucepan with a couple of tablespoons of olive oil.
- Put on high heat and brown the vegetables slightly to develop flavor. As you are browning, sprinkle either dried or chopped fresh basil on the vegetables.
- When vegetables are slightly browned, remove from heat, add slices of cheese and cover the pan.
- In a separate stick-free fry pan, cook the tomatoes on medium-high heat for about 5 minutes, stirring occasionally. You want to let the juice from the tomatoes evaporate some.
- After 5 minutes, add the tomatoes to the rest of the vegetables and stir.
- Salt and pepper to taste.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com