

HOW TO PREPARE SUMMER SQUASH



1

Cut in half lengthwise.

Cut crosswise into half-moons.

2



3

Cook with oil over medium heat until browned, stirring occasionally.

Sprinkle with salt, pepper, and garlic powder. Serve warm.

4



Turn over for more details about this recipe!

RECIPE

Sautéed Zucchini & Squash



INGREDIENTS

- 2 yellow squash, cut into half moons
- 2 zucchini, cut into half moons
- 2 tablespoons olive oil
- 2 teaspoons minced garlic or ¼ teaspoon garlic powder
- Salt and pepper to taste

1. Heat olive oil in a pan over medium heat.
2. Add zucchini and squash. Cook, stirring occasionally, until squash and zucchini are lightly browned and tender.
3. Stir in garlic, salt, and pepper. Cook for 30 seconds more and serve warm.

Makes 4 servings.

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