Squash Skillet

**Ingredients:**
- 1 Tb soy sauce
- 1 Tb red wine vinegar, cider vinegar or lemon juice
- 1 Tb sesame oil or peanut oil
- 2 tsp honey
- ¼ tsp ground ginger
- dash hot sauce, more or less to taste
- 1 medium squash, peeled, quartered and cut into ¼” slices

**Method:**
- Combine all ingredients for the marinade in a bowl or zip lock bag.
- Add squash and toss well. Cover and let sit for 2 hours or so.
- Heat skillet over medium heat. When hot, add 2 Tb oil and the squash. Cook for about 10 minutes until tender.

**Variations:**
- Serve with Peanut (butter) Sauce. See separate recipe.
- To make a full meal, add leftover cubed chicken (or other meat or tofu) and serve over rice.

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