

Yellow Summer Squash & Tomato Sauce

Inspired by Keep it Simple

Contributed by: Jeanne B., Hopelink Harvest volunteer

Ingredients:

- ¼ cup olive or vegetable oil
- ¼ cup butter
- 1 large onion, chopped
- 1 large garlic clove, minced
- 1 ½ pounds summer squash, washed and sliced
- 35-ounce can Italian tomatoes (or diced tomatoes with salt, pepper, Italian seasonings)
- Salt and pepper to taste

Method:

1. Heat oil and butter in sauté pan over medium heat. Add onion and garlic and cook until soft.
2. Crush tomatoes with fingers or utensil and add to pan.
3. Add squash and season with salt and pepper. Cook over medium-high heat, stirring occasionally, until squash is tender. Enjoy!

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Mini Zucchini Pizzas

Inspired by thecomfortofcooking.com "Zucchini Pizza Bites"

Ingredients:

- (2) Zucchini, cut into ¼ inch thick rounds
- ¼ cup Tomato or Marinara Sauce
- ½ cup shredded mozzarella or cheese of choice
- Salt and pepper
- Nonstick cooking spray
- Italian seasoning blend

Method:

- Spray zucchini slices with spray, and sprinkle with salt and pepper. Broil zucchini rounds for 1-2 minutes on each side.
- Place broiled zucchini rounds on large baking dish, lined with parchment. Top with dollop of sauce and cheese. Broil for 1-2 minutes, until cheese is melted. Sprinkle with Italian seasoning and serve!

Variations:

- Make zucchini rounds of different sizes!
- Top with your favorite pizza toppings, especially fresh ingredients such as spinach, sliced mushrooms, and steamed or grilled vegetables.