

The Versatility of Herbs and Double Duty Squash

Each dish serves 4

Steam or Saute 8 small or 4 medium yellow squash
Season with salt & pepper to taste.

Use 1/2 the squash with herbed butter for a vegetable dish

Use the other half for an herbed casserole with added tomatoes and cheese

Herbed Butter Sauce

8 tbs. (1/2 stick) butter

2 tbs. chopped fresh, or

1 tsp. dried herb leaves - dill, chives, basil, oregano, savory, thyme, rosemary, etc.

2 tsp. lemon juice

Melt butter in saucepan or skillet over medium heat.

Stir in lemon juice and herb leaves.

Mix into the cooked squash

One-half of herbed squash dish serves 4

Zucchini or Yellow Squash Casserole

Use other 1/2 of herbed squash

Add 1 can (10-12 oz. diced tomatoes with juice)

1/2 tsp. salt

8 oz. shredded mozzarella cheese

Mix herbed squash, diced tomatoes and salt.

Pour into casserole dish

Sprinkle with grated cheese

Cook at 350 about 10 minutes or until hot and cheese melts.

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