

Summer Squash Medley

Ingredients:

- 1 tablespoon olive oil
- 1 1/2 yellow summer squash, sliced
- 1 1/2 zucchini, sliced
- 1/4 teaspoon garlic powder
- Salt & pepper to taste (optional)
- 1 can (14.5 ounces) diced Italian tomatoes
- 2 tablespoons grated Parmesan cheese

Instructions:

- In a large skillet, heat oil. Add squash and onion.
 Cook on medium heat until tender, about 10 minutes, stirring often.
- 2. Add tomatoes and simmer 5 minutes.
- Season with garlic powder to taste. Add salt & pepper if desired. Serve warm topped with Parmesan cheese.



Source: University of Missouri Extension