

Crookneck Squash and Tomatoes

Adapted from *Cooking Light*

Provided the Auburn Interfaith Food Closet

RECIPE TYPE: Side Dish

SERVES: 4

PREP TIME: 10 minutes

TOTAL TIME: 40 minutes



INGREDIENTS

- 4 medium crookneck squash (or other summer squash), sliced
- 4 medium tomatoes, sliced
- 2 green onions, chopped
- 2 tablespoons red wine vinegar
- 2 tablespoons olive oil
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- Chopped fresh basil, optional

DIRECTIONS

1. Preheat oven to 400 degrees F. Lightly grease a one-quart casserole dish.
2. Arrange slices of squash and tomato in an alternating pattern around the dish, and sprinkle with green onions.
3. Whisk oil, vinegar, mustard, salt and pepper together in a bowl, and drizzle over vegetables.
4. Bake 15 minutes in heated oven, or until squash is tender. Cool 15 minutes before serving.



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