

Crookneck Squash and Tomatoes

Adapted from Cooking Light

Recipe type: side dish

Serves: 8

Time: 10 minutes active + 15 minutes cooking

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
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

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 the vinegar, olive oil, mustard, salt, and pepper together in a bowl and drizzle over the dish.
4. Bake 15 minutes in heated oven, or until squash is tender. Cool 15 minutes before serving.



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