



AITKIN FARMERS' MARKET

Seasonal Recipes

Farmers' Market Squash Sauté



FEATURING FROM MARKET

WITH SUMMER SQUASH



SERVINGS



COOK TIME



TOTAL TIME

INGREDIENTS

- 2 zucchini, sliced
- 2 yellow squash, sliced
- 2 cloves garlic, minced
- 1 Tbsp. olive oil
- 1/2 cup KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese
- 2 Tbsp. chopped fresh basil
- 2 Tbsp. KRAFT Grated Parmesan Cheese



DIRECTIONS

1. Cook vegetables in hot oil in large skillet on medium heat 3 min., stirring occasionally. Stir in garlic; cook 3 min. or until vegetables are crisp-tender.
2. Remove from heat; stir in mozzarella and basil.
3. Sprinkle with Parmesan.



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