



# Roasted Patty Pan Squash

## INGREDIENTS

3 pounds mixed patty pan squash, skin-on, sliced in half

6 garlic cloves, smashed

¼ cup extra virgin olive oil

1 cup mixed grapes, sliced

¾ teaspoon salt

¼ teaspoon crushed red pepper

juice from 1 orange

2 tablespoons sherry vinegar

a handful of chopped fennel fronds

optional topping: crumbled goat cheese

Patty pan squash is fun to say, fun to cook, and a treat to eat. The fennel fronds (or mint leaves) lighten up the dish, and the grapes add the perfect flavor. I know you're gonna love this one. It will be great at your labor day BBQ - warm or chilled. You might also enjoy it as a side dish with a fish or meat dinner, or have it on its own as a light late-summer lunch.

Serves 4

1. Heat the oil and smashed garlic in a large sauté pan over medium-high heat. Fry the garlic for about 5 minutes, being careful not to let it burn.
2. Add the squash, salt and pepper, and sauté for 8 minutes until the squash are caramelized.
3. Add the grapes, sherry vinegar and orange juice, and sauté for another 3 minutes until the grapes are nice and soft.
4. Turn off the heat and add the fennel fronds. If you don't have fronds, you can sub chopped mint leaves.
5. Taste and season with salt and pepper as needed.