

Skillet Zucchini and Squash

Jacob · 28/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

4

Description

Yellow squash zucchini onions and red bell peppers are abundant in the summer and they make a beautiful presentation in this easy side dish Garnish with a few fresh chives if you like

Ingredients

- - 1 tablespoon unsalted butter - 1 tablespoon olive oil - ½ medium onion
- chopped - ½ medium red bell pepper
- chopped - 1 medium zucchini
- cut into 1/4-inch slices - 1 medium yellow squash
- cut into 1/4-inch slices - salt and freshly ground black pepper to taste - 1 clove garlic
- minced - minced chives (optional)

Instructions

1. Heat butter and olive oil together in a large non-stick skillet over medium-high heat. Add onion once butter is bubbly; cook and stir for 2 minutes. Add bell pepper and cook for 1 minute. Stir in yellow squash and zucchini slices. Season with salt and pepper. Cook
2. stirring
3. for about 3 minutes. Stir in minced garlic and cook
4. stirring
5. about 1 minute. Keep cooking
6. stirring continuously
7. until squash has desired texture
8. 2 to 3 minutes. Sprinkle with minced chives before serving. Bibi Cook's Note: Adjust the cooking temperature to your specific stove and skillet. It should be set to a temperature where everything heats up quickly
9. but does not burn.