

Sautéed Patty Pan Squash

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

You can find patty pan squash at many farmers markets come June However if you cant find them any summer squash will do The freshness of the ingredients in this recipe scream summer

Ingredients

- - 1 tablespoon olive oil - 1 tablespoon butter - 1/2 sweet yellow onion (such as Vidalia)
- thinly sliced - 4 patty pan squash
- sliced to 1/2-inch-thick pieces - 3 cloves garlic
- crushed
- or more to taste - 1 dash lemon pepper - 1 ½ cups packed fresh spinach (Optional) - 1/4 cup chopped fresh parsley - 1 tablespoon chopped fresh basil - 1/2 lemon
- juiced - 1 ½ teaspoons grated Parmesan cheese - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat olive oil and butter in a skillet over medium-high heat until foaming
2. 1 to 2 minutes. Add onion and sauté until tender and translucent
3. about 3 minutes. Dotdash Meredith Food Studios Add squash and garlic; season with lemon pepper. Sauté mixture until squash is easily pierced with a fork
4. 5 to 6 minutes. Dotdash Meredith Food Studios Mix spinach
5. parsley
6. and basil into squash mixture; sauté until spinach wilts
7. about 1 minute. Dotdash Meredith Food Studios Squeeze lemon juice over mixture and sprinkle in Parmesan cheese; stir well. Season mixture with salt and black pepper. Dotdash Meredith Food Studios Cook's Note I have made this recipe using yellow squash and zucchini
8. and it was quite delicious.