

# SQUASH RECIPE IDEA



Squash can be grilled, fried, or, in this case, oven-roasted. Patty pans impart a somewhat buttery flavor, although some people think they taste more like olive oil.

This easy recipe for roasted squash uses shallots and herbs and makes a wonderful side dish.

## **Ingredients**

1/2 pound squash (cut into 1-inch chunks)

1 shallot (sliced thin)

1 teaspoon chopped fresh thyme

1 tablespoon olive oil

Pinch of sea salt

## **Recipe:**

1. Preheat oven to 400 F.
2. Toss the squash, shallot, thyme, olive oil and salt together in a bowl.
3. Spread the mixture out onto a sheet pan. Bake 15 to 25 minutes or until the squash is tender. Monitor it periodically by testing it with a fork.
4. Serve hot or at room temperature.

**[THIS RECIPE IS ALSO AVAILABLE AT WWW.NARROWBOATFARM.COM](http://WWW.NARROWBOATFARM.COM)**