



Summer Squash with Braised Sweet Peppers

Time: 30 Minutes

1¼ lb. summer squash, sliced	3 Tbl. olive oil
1 large sweet pepper, cut into 1-inch pieces	1/2 cup water
1/3 cup chopped fresh basil, or 3 Tbl. dried	Salt & Pepper

- 1) In a large pan, heat 2 Tbl. of olive oil. Add the sweet pepper, season with salt and pepper and cook over high heat. Stir until it starts to sizzle.
- 2) Add ¼ cup of the water, cover and cook over medium-low heat for 5 minutes. Add the other ¼ cup of water, cover and cook. Stir a few times, until the pepper is tender and little water remains, about 5 minutes.
- 3) Stir in the summer squash and 1 Tbl. of olive oil. Cover and cook over medium heat for about 4 minutes, until the squash is tender.
- 4) Remove from heat and stir in the basil. Season with salt and pepper.

From foodandwine.com



Roasted Red Potatoes With Cilantro & Garlic

Time: 35 Minutes

1½ lb. red potatoes	2 cloves garlic, minced
1 Tbl. chopped cilantro	2½ Tbl. olive oil
1 tsp. fresh thyme, or ½ tsp. dried	½ tsp. salt
	Pinch of pepper

- 1) Heat the oven to 400 degrees. Brush a large baking pan or roasting pan with olive oil, or spray with nonstick cooking spray.
- 2) Scrub the potatoes well and peel them if you prefer. Cut the potatoes into 1-inch pieces. Toss them in a bowl with the minced garlic, chopped cilantro, olive oil, salt, pepper, and thyme.
- 3) Arrange the potatoes in a single layer in the pan. Roast them for 20 to 25 minutes, until browned and tender. Turn them, after half of the time has passed.

From thespruceeats.com



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- 2) Add ¼ cup of the water, cover and cook over medium-low heat for 5 minutes. Add the other ¼ cup of water, cover and cook. Stir a few times, until the pepper is tender and little water remains, about 5 minutes.
- 3) Stir in the summer squash and 1 Tbl. of olive oil. Cover and cook over medium heat for about 4 minutes, until the squash is tender.
- 4) Remove from heat and stir in the basil. Season with salt and pepper.

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Roasted Red Potatoes With Cilantro & Garlic

Time: 35 Minutes

1½ lb. purple potatoes	2 cloves garlic, minced
1 Tbl. chopped cilantro	2½ Tbl. olive oil
1 tsp. fresh thyme, or ½ tsp. dried	½ tsp. salt
	Pinch of pepper

- 1) Heat the oven to 400 degrees. Brush a large baking pan or roasting pan with olive oil, or spray with nonstick cooking spray.
- 2) Scrub the potatoes well and peel them if you prefer. Cut the potatoes into 1-inch pieces. Toss them in a bowl with the minced garlic, chopped cilantro, olive oil, salt, pepper, and thyme.
- 3) Arrange the potatoes in a single layer in the pan. Roast them for 20 to 25 minutes, until browned and tender. Turn them, after half of the time has passed.

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