

Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

Time required

Quick - 15 minutes or less

Moderate - 30 minutes or less

Extra ingredients

Few - primarily MoGro Weekly Share items

Several - 3-5 additional items you might have on hand

Skill level: Easy

Time required: Moderate

Extra ingredients: Few



Ingredients

½ pound patty pan summer squash (cut into 1-inch chunks)
1 shallot (sliced thin)
1 teaspoon chopped fresh thyme
1 tablespoon olive oil
Pinch of sea salt

Directions

- 1) Preheat oven to 400 degrees F
- 2) Mix all ingredients together in a bowl
- 3) Spread mixture onto a sheet pan and bake in oven for 15-25 minutes until the squash is tender
- 4) Serve on the side of any of your favorite entrees!

This recipe can also be cooked in a large pan on the stove top at medium heat until the squash is tender.

Oven-Roasted Patty Pan Squash

Skill level: Easy

Time required: Quick

Extra ingredients: Few



Kale Salad with Apples and Walnuts

Ingredients

1/2 lb chopped kale (about one bunch)	1/3 cup olive oil
1 medium apple sliced	1/4 cup apple cider vinegar
1/4 cup raisins or cranberries	1 clove garlic finely chopped
1/2 cup walnut halves or pecans	1 1/2 Tbsp Dijon mustard
Shaved parmesan (optional) to garnish	1/4 tsp salt
	freshly cracked pepper to taste

Directions

- 1) Vinaigrette: Combine all ingredients in right column in a small bowl. Whisk until smooth. Season with salt & pepper to taste.
- 2) Combine chopped kale, apple, raisins, and nuts. Drizzle with vinaigrette and toss to combine. Sprinkle with parmesan (optional) and serve.