Buttery Patty Pan with Basil

From – foodrenegade.com

5 patty pans squash – sliced
¼ cup butter – melted
1 bunch fresh basil – chopped
sea salt

• Preheat oven to 350F
• Layer the patty pan slices at the bottom of a 2 quart baking dish and lightly top with some of the butter, basil and salt.
• Continue forming these layers of patty pan squash, butter, basil, and salt until you’ve used all your squash and basil.
• Cover the dish and bake it in the 350F degree oven for 30 minutes, or until the squash is tender.