

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.



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