

Crookneck Squash and Tomatoes

Tomatoes and squash are two of the finest things summer has to offer! Enjoy them together in this simple baked side dish.

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Ready In: 45 Minutes

Yields: 8 servings

INGREDIENTS:

4 yellow squash, sliced

4 medium tomatoes, sliced

2 green onions, chopped

2 tablespoons red wine vinegar

2 tablespoons olive oil

1 tablespoon Dijon mustard

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

DIRECTIONS:

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 1 quart casserole dish.
2. Alternate slices of the squash and tomatoes in the prepared casserole dish, and sprinkle with green onions. Mix the vinegar, oil, mustard, salt, and pepper in a bowl, and drizzle over the vegetables.
3. Bake 15 minutes in the preheated oven, or until squash is tender. Cool 15 minutes before serving.