

GARLIC ROASTED PATTY PAN SQUASH

INGREDIENTS

8-10 patty pan squash, 2-4 inches (if larger than 4 inches, cut in half)

3 cloves garlic, whole

4 tablespoons extra virgin olive oil

salt and pepper to taste

fresh herbs to garnish (I used oregano, but basil, thyme or parsley would also be good)

DIRECTIONS

Heat oven to 375F.

Trim vine end of the squash to the vegetable. In work bowl toss squash with whole garlic cloves, olive oil and salt and pepper. Place in an oven safe pan (I used a cast iron) or rimmed baking sheet. Add 3 tablespoons of water and cover tightly with tin foil. Roast in oven for 20 minutes covered. Remove foil and roast for an additional 20-30 minutes, until the squash are fork-tender. Sprinkle with fresh herbs and serve as a side dish.