

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Roasted Squash with Parmesan and Herbs

- 2 ½ tbsp -unsalted butter
- 2 -shallots, diced small
- 2 -cloves garlic, minced
- 1 tsp -chopped fresh thyme
- ¾ tsp -chopped fresh rosemary
- 6 cups -roasted spaghetti squash (1 large or 2 med)
- ¼ cup -chopped fresh parsley
- 2 tbsp -grated parmesan
- Coarse salt & ground pepper

Directions:

IN a large nonstick skillet, melt butter over medium. Add shallots and garlic and cook until softened, 5-7 minutes. Stir in thyme and rosemary and cook until fragrant, 1 minute. Add squash and toss to combine. Cook until warmed through. Stir in parsley and Parmesan and season with salt and pepper.



Untiedt's Vegetable Farm, Inc.

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