



# summer squash with basil pistou

takes  
**15**  
minutes

## ingredients

- 2 cloves garlic*
- 1 cup basil*
- 2 tablespoons olive oil*
- Pinch salt*
- Pinch pepper*
- 4-6 small yellow summer squash  
and/or zucchini, thinly sliced*
- Juice of ½ lemon—optional*
- 2 tablespoons toasted, slivered almonds—optional*

## directions

To make the pistou, blend the first five ingredients in a food processor, blender or mortar and pestle.

Place thinly sliced squash and/or zucchini on a large plate.

Drizzle with pistou (and, if desired, squeeze lemon juice over and/or sprinkle almonds) and serve.

## nutrition facts

Serving Size 122g			
Amount Per Serving			
Calories	101	Calories from Fat	76
% Daily Value*			
<b>Total Fat</b>	8.5g		13%
Saturated Fat	1.0g		5%
Trans Fat	0.0g		0%
<b>Cholesterol</b>	0.0mg		0%
<b>Sodium</b>	61.0mg		3%
<b>Total Carbohydrate</b>	6.0g		2%
Dietary Fiber	2.4g		9%
Sugars	2.5g		
Protein	2.8g		
Vitamin A	13%	Calcium	5%
Vitamin C	43%	Iron	5%

\*All percentages are daily value based on a 2000 calorie diet

serves  
**4-6**  
people



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