

Baby Squash with Basil

Serves 6-8

- 8 to 12 baby zucchini, about 2-3 inches long
- 8 to 12 baby yellow zucchini or yellow crookneck, about 2-3 inches long
- ½ cup extra virgin olive oil
- 2 tablespoons red wine vinegar

- ½ teaspoon kosher or coarse sea salt
- ½ teaspoon freshly ground black pepper
- ½ cup chopped basil + sprigs for garnish

Instructions: In the upper rack of a steamer, over boiling water, steam the squash until just tender, about 3-4 minutes. In a non-reactive bowl, combine the olive

oil, vinegar, salt, pepper and half the basil. Add the squash, cover, and leave at room temperature, turning occasionally, for 6-8 hours. Just before serving, add the remaining basil and garnish with the basil sprigs.

Serve at room temperature.

Per serving: 130 calories, 1 g protein, 1 g carbohydrate, 14 g fat (2 g saturated), 0 cholesterol, 134 mg sodium, 0 fiber.