

# SAUTÉED YELLOW SQUASH

Perfectly paired alongside Gewürztraminer



## INGREDIENTS

- 3 yellow squash
- Extra-virgin olive oil, for drizzling
- Fresh basil and thyme
- Herb oil
- 1 tablespoon fresh lemon juice
- 1 tablespoon extra-virgin olive oil
- 1 small garlic clove, grated
- 2 tablespoons fresh parsley, finely chopped
- ¼ teaspoon sea salt
- Freshly ground black pepper

## INSTRUCTIONS

Slice the squash into ¼-inch rounds. If the squash is large, slice the rounds into half-moons.

**Make the herb oil:** In a jar with a tight-fitting lid, combine the lemon juice, olive oil, garlic, parsley, salt, and pepper and shake to combine.

**Make the topping:** In a small bowl, combine the panko, Parmesan, parsley, salt, several grinds of pepper, and a pinch of red pepper flakes, if desired.

Heat a large skillet over medium heat with a few drizzles of olive oil. Add the squash and sauté for about 7 to 10 minutes, stirring occasionally so that all sides get cooked. Cook until it's soft, yet still has a firm bite, but before it becomes too watery and mushy. Remove from the skillet and toss with the herb oil. Top with the panko mixture, and fresh herbs, if desired.

## Bread Crumb Topping

- ¼ cup panko bread crumbs
- ¼ cup Parmesan
- 1 tablespoon chopped fresh parsley
- ½ teaspoon sea salt
- A dash of Red pepper flakes

