

# Garden Veggies

Mary Walton

## Ingredients

1 medium zucchini, cut in 1/4-inch slices

1 medium yellow summer squash, cut in 1/4-inch slices

1/4 cup sliced onion

1 tablespoon butter

1 green pepper, chopped

1 medium tomato, cut in small wedges

1/4 teaspoon salt

1/4 teaspoon garlic salt

1/4 teaspoon dried basil

1/4 teaspoon pepper

2 tablespoons Parmesan cheese



## Directions

In a skillet, sauté the zucchini, yellow squash, green pepper and onion in butter until crisp tender.

Add tomatoes, salt, garlic salt, basil and pepper; cook 2 to 3 minutes longer.

Sprinkle with Parmesan cheese.

Makes 4 servings.