Sautéed Squash + String Beans

Serving Size: 4

Ingredients:

1 Summer Squash
1 Zuccchini
1 Handful of Green Beans
2 Tbsp of Olive Oil
Salt and Black Pepper to Taste

Instructions:

1. Rinse all fresh produce. Cut summer squash and zucchini into disks and halve to make half moon shapes.
2. Cut ends off of green beans and discard.
3. In a medium-sized saucepan, drizzle 2 tbsp of olive oil over medium heat.
4. Add green beans to saucepan, sauté for about 5 minutes or until soft.
5. Add summer squash and zucchini to green beans and sauté for another 5 minutes. Flip summer squash and zucchini to cook evenly.
6. Season with salt and pepper and sauté for about 5 minutes stirring frequently.
7. Once all vegetables are fully cooked, serve in a bowl and sprinkle more salt and pepper if desired.
8. Enjoy!