

## SHAVED SUMMER SQUASH WITH LEMON AND PARMESAN

- *BARBARA LINDER*

### INGREDIENTS

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- 1 1/2 pounds summer squash and zucchini
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 2 ounces Parmesan, shaved (3/4 cup)
- salt and pepper

### PREPARATION

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Cut the squash and zucchini into long, thin strips using a vegetable peeler (discard the seedy cores). Place in a large bowl.

Add the oil, lemon juice, Parmesan, 1/2 teaspoon salt, and 1/2 teaspoon pepper and toss gently to combine. Serve immediately.

SERVES 4

## VICTORIA'S ZUCCHINI PIE

- *BARBARA LINDER*

### INGREDIENTS

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- 3 cups diced unpeeled zucchini
  - 1 small/medium onion chopped fine
  - 1/2 c grated cheese - Parmesan
  - 1 c bisquick mix
  - 3 eggs beaten
  - 1/2 veg oil
  - 3 tablespoon parsley (fresh is better)
  - 1 c shredded low fat mozzarella
  - Black pepper to taste
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## PREPARATION

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Spray Pam on 9" pie plate baking dish  
Combine all ingredients until zucchini is covered with batter. Pour in dish  
bake in oven at 350 degrees for 35-40 minutes or until golden brown.  
Makes 8 Servings

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## **SUMMER SQUASH AND GOAT CHEESE GRATIN** **- *Barbara Linder***

### INGREDIENTS

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- 2 medium yellow squash, thinly sliced
- 2 tbsp olive oil
- salt & pepper
- 4 oz goat cheese (Chevre) crumbled
- 1/4 cup low fat milk
- 1/4 cup grated parmesan cheese
- 1 1/2 tbsp fresh basil, chiffonade

### PREPARATION

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Preheat oven to 350 degrees. Lightly grease 8×8 baking dish with olive oil. Toss squash slices with olive oil, salt & pepper. Layer squash in dish varying goat cheese and squash. Pour milk over mixture evenly and top with grated parmesan cheese. Bake 20 minutes or until cheese is melted. Remove from oven and scatter basil over dish and serve.

SERVES 4