



## Whats “Growing” on at the farm?



### Easy Yellow Squash



Welcome to week five of Steps to Grow CSA! This week we broke ground on the farm for our Tiny House Project! Each house is a duplex and will provide homes for six separate individuals that are in need of housing in our county, with more on the way next year. Our collaboration with BOCES has been in progress for the last year, and as the houses finally near completion we are getting the property ready.

### ingredients

2 lb Yellow squash  
2 tbsp Olive oil  
1/2 tsp Sea salt  
1/2 tsp Black pepper  
1/4 cup Grated parmesan cheese  
1 tsp Garlic powder  
1 tsp Italian seasoning  
1/2 tsp Crushed red pepper flakes

### INSTRUCTIONS

Cut off the ends of the summer squash, then cut into 1/2-inch slices or 1/2-inch cubes.

Toss the squash with 1 tablespoon of olive oil, plus the salt, pepper, and other seasonings.

Heat the remaining tablespoon of olive oil in a large non-stick skillet over medium heat.

Add the squash slices to the pan in a single layer. (Work in batches if they don't fit in a single layer.) Saute yellow squash for 3-4 minutes, without moving, until golden brown on the bottom. Flip and repeat until golden on the other side.