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## SAUTÉED SUMMER SQUASH & CHERRY TOMATO WITH CAMELIZED RED ONION, GOAT CHEESE & BASIL

Recipe by Natural Gourmet Institute

SERVES 6-8

### Ingredients:

- 2 tablespoons extra virgin olive oil
- 1 red onion\*, sliced
- 3 cloves garlic\*, minced
- 2 pounds summer squash\* and/or zucchini\*, diced
- 1 teaspoon sea salt
- 1 pint cherry tomatoes\*, cut into halves
- 4 ounces goat cheese\*, crumbled
- Fresh black pepper
- 1 ounce basil\*, torn into bite-sized pieces

### Procedure:

1. In a sauté pan, warm olive oil over medium heat.. Add red onion and let bottom surfaces brown before stirring. Continue cooking, stirring only as needed, until onion is well caramelized, about 7 minutes. Add garlic and sauté for 1 minute, until just starting to brown
2. Stir in squash and sea salt. Cook until slightly softened, about 5 minutes.
3. Add cherry tomatoes; sauté until tomatoes begin to collapse, about 5 minutes.
4. Gently stir in goat cheese and black pepper. Garnish with basil leaves and serve.

***\*Ingredients available seasonally at your neighborhood Greenmarket***

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