

“Here come the summer squash!

It’s great when these spring/summer garden squash come in, but when they do they come in abundance so you better be ready for ways to prepare them that are tasty and different.

Here is a recipe contributed by my daughter Christianna Gaudio who is a Culinary School trained chef.

She whipped this up in no time at all last Sunday when she came over for dinner and saw the overflowing basket of both Yellow and Zucchini squash. The first photo is before the sauce and toppings were put on, and the second was after it came out of the oven.”

*Anthony*

## Zucchini and Yellow Squash Casserole

4 each, zucchini and yellow squash fresh from the garden  
8 kalamata olives, diced  
1-2 roasted red peppers, diced  
1 TBS. Butter  
1 cup of milk, heavy cream, or half and half. (Using half each milk and half & half works great)  
½ onion from the garden, diced  
3-4 cloves of garlic from the garden, minced  
1 TBS. fresh oregano from the garden  
2 ounces fontina, fontinella, or mozzarella cheese  
½ cup parmesan or asiago  
Basil, a nice handful fresh from the garden  
Salt and pepper to taste  
¼ cup Breadcrumbs

### Directions:

Saute the butter, onions and garlic in a saucepan.

When onions are translucent, add milk and bring it to a boil. Bring the heat down until the milk is at a soft boil or a high simmer. Let the milk reduce down by about half then add the oregano, salt, and pepper. Add cheeses and give it all a good whisk to incorporate.

While the milk is reducing, coat the bottom of a glass baking dish with pan spray or olive oil. Add the cut zucchini and yellow squashes. Layer on the olives and roasted red pepper. Once you've incorporated the cheese into the milk reduction, pour evenly over the ingredients in the casserole dish. Top with fresh basil, then add the breadcrumbs. Bake at 375 for 15 minutes (broil at the end if you like an extra crispy topping), and enjoy.

Contributed by Anthony Gaudio, Sustainable Tallahassee, May 2013

