Summer Squash with Persillade (garlic parsley mix)

Fresh from the garden: Squash, Tromboncino and ‘Bennings green’. Parsley, garlic

Ingredients:

* 6 cups various squash, deseeded and cut into 2cm pieces
* 6 garlic cloves, peeled and chopped
* 1 small bunch of parsley, picked and finely chopped
* Salt and pepper

METHOD

1. Begin by washing the squash and herbs

2. Dry spin and cut the parsley (leaves only) into small pieces, then chop the garlic also. Mix the two and continue chopping until mixed and aromatic.

3. Cut the squash so that they are similar size pieces.

4. Frypan at the ready, add half the squash and cook over a medium heat with a little oil. Stirring just a little to keep from burning. Repeat until the squash is all cooked.

5. Add everything back into the pan with the ‘persillade’, the parsley and garlic mix. Cook for a few more minutes stirring so evenly coated.

Serve!