Sides/Zucca Agra Dolce

- A: 1 butternut squash, sliced to 5mm wedges
- 1/4C olive oil
- B: Kosher salt
- C: Garlic & scallions Mint leaves
- D: Vinegar
- Granulated sugar

 1. Saute (A) until beginning to caramelize.

 2. Remove squash from pan and place on serving plate, sprinkle with (B). Drain excess oil from pan.
- 3. Add (C) to pan, saute 1 minute. Add (D), increase heat, stir to make pan sauce. Pour over plate and serve. Servings: 6

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From the kitchen of David and Jennifer Deaven