



## *The Edible Garden*

Recipe featured at Garden-to-Table Weekend featuring summer squash, July  
17

### **Roasted Cousa with Pepper Salad**

By: Trish Sebben-Krupka, Corporate Chef, Viking Range Corporation

*Makes 4-6 servings*

#### **Ingredients**

6 medium cousa, trimmed and sliced on the diagonal 1/2 inch thick  
1 red bell pepper, seeded and julienne sliced  
1 yellow bell pepper, seeded and julienne sliced  
1 hot cherry pepper, seeded and julienne sliced, optional  
1/2 bunch (about 4 ounces) fresh scallions, white and green parts, sliced on the diagonal  
1/2 cup loosely packed, torn mint leaves  
1 lemon, juice only  
Extra-virgin olive oil  
Salt and pepper

#### **Instructions**

- Preheat oven to 400°. Toss sliced cousa in a large bowl with about 2 tablespoons of olive oil, salt and freshly ground pepper. Place squash on rimmed baking sheets, and roast for 10-15 minutes, until squash is lightly colored but still firm. Arrange squash on a serving platter.
- Meanwhile, toss peppers, scallions and mint with lemon juice and a tablespoon of olive oil. Season to taste with salt and pepper. Top warm roasted cousa with pepper salad. Serve immediately.