



The Edible Garden

Recipe featured at *Cooking for your Health* demonstration, July 7

Roasted Gold Ball Squash with Panzanella

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Makes 4 servings

Ingredients

4 gold ball squash
Olive oil
Salt and pepper
½ of a small baguette, cut into small cubes
1 ear of fresh corn, shucked
2 ripe tomatoes, diced to ¼-inch
1 red onion, halved and thinly sliced
½ cup loosely packed basil leaves, torn or cut into chiffonade
2 tablespoons red wine vinegar
A drop of your favorite hot sauce

Instructions

1. Heat oven to 400°. Trim tops of squash, then use a melon-baller or a spoon to scoop out the insides, leaving a ½-inch around the inside of the shell. Place in a baking dish, drizzle with a teaspoon of olive oil, and season with salt and pepper. Set aside.
2. Toss bread cubes in a bowl with a tablespoon of olive oil, season with salt and pepper, and place on a baking sheet. Place bread cubes on one rack in your oven, and squash on another. Cook both for about 10 minutes, until bread is nicely toasted and squash begins to soften (but is still firm).
3. Meanwhile, place the ear of corn upright in a large, shallow bowl, and use a sharp knife to remove the corn kernels. To the kernels, add the tomatoes, red onion, vinegar, and hot sauce.
4. Toss together and season with a little salt and pepper, and another tablespoon of olive oil. Add the warm bread cubes to this mixture along with basil. Toss and season one last time, then spoon the salad into the roasted squash and garnish each portion with a basil leaf. Serve immediately.