



The Edible Garden

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

Stuffed Pattypan Squash

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

Serves 4 as an entrée, or eight as an appetizer

Ingredients

8 small pattypan squash
1 medium red onion, finely chopped
2 cloves garlic, finely chopped
1 1/2 cups day-old wheat bread, chopped into rough crumbs
12 pitted kalamata olives, finely chopped
1/4 cup pine nuts, toasted
Extra-virgin olive oil
1/4 cup loosely packed Italian parsley leaves
6 fresh basil leaves
1 teaspoon each fresh marjoram and thyme
1/2 teaspoon fresh rosemary
Salt and freshly ground pepper, to taste
1/2 cup dry white wine

Instructions

- Preheat oven to 400°. Cut tops off of squash, then use a melon-baller or metal spoon to scoop out the insides, leaving a 1/4" shell. Place shells in a baking pan that will accommodate them snugly, and season with salt, pepper and about a teaspoon of olive oil. Finely chop the flesh that you have removed from the inside of the squash, and set aside.
- Heat a large sauté pan over medium-high heat. Add about two tablespoons of olive oil, and then the chopped onion. Season with a pinch of kosher salt, and sauté, stirring frequently, until onion is a light golden color. Add garlic and reserved, chopped squash, and continue to stir frequently until all are soft and fragrant, about three more minutes. Add bread crumbs, pine nuts and fresh herbs, and stir to combine, tossing over the heat for another minute. Remove from heat and add a little more olive oil to moisten if necessary (or vegetable stock, if you're watching your fat intake).
- Lightly spoon filling into squash shells, making sure not to pack it too tightly. Pour wine into bottom of baking dish, then cover tightly with foil. Bake for 20 minutes, then remove the foil and turn the oven to broil to brown the top of the filling (about 2 minutes under the broiler).
- This dish can be served hot, warm or at room temperature.

