



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Squash**

Summer Squash Mangonada

Ingredients:

1 yellow squash, ends trimmed and cubed
2 cups ripe mango, cubed
Juice of one lime
½ cup water or orange juice
½ cup sugar
Chamoy (optional)
Tajin (optional)

Directions:

Arrange the cubed mango on parchment lined baking sheet and freeze solid. Blend the sugar, juice, and squash in a blender. (You can steam the squash first to eliminate the chunks altogether) Add the frozen mango cubes and puree until smooth but thick. Set out 4 glasses squeezing lime juice into each glass. Evenly divide the mango mixture into the glasses. Top with a couple tablespoons of Chamoy and sprinkle with Tajin.

*Taste the mango first. If it is sweet enough, you may not need to add the sugar listed in this recipe.