



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM



# Southern Style Squash with Onions

**Serves:** 4-6

**Ingredients:**

- 4 yellow (crookneck) squash, sliced into ½ inch rounds
- 1 yellow onion, sliced into thin half-moons
- 1 clove garlic, minced
- 2 tbsp butter or olive oil
- ¼ tsp red pepper flakes
- Salt and pepper to taste

**Method :**

- Melt the butter or olive oil in a large saucepan over medium heat. Add the yellow onion and stir with a pinch of salt. Cook, stirring occasionally, until the onion is translucent, about 5 minutes.
- Add the garlic and cook until fragrant.
- Add the squash and red pepper flakes to the pan, stirring until well coated with the oil and the onions. Cook over medium heat until the squash is beginning to brown on the edges and is tender.
- Add salt and pepper to taste. Serve warm.

