## Garden Fresh Farm Recipes

## Yellow Squash Boats with Mushrooms and Spinach

## Ingredients:

Three yellow squash
9 large Mushrooms (chopped)
1 Tbl chopped Garlic
1 Sweet pepper
1/2 lb Spinach
3 Tbl Butter
Salt and pepper (to taste)
1/4 cup Parmesan cheese
1 tsp Basil
1 tsp Lemon thyme
1 Tbl Lemon juice

## Directions:

Cut the squash in half lengthwise and cleaning out the seeds with a spoon creating a spinach boat.

Sauté mushrooms and pepper in butter until soft, about three minutes. Add garlic, salt and pepper, thyme and basil and continue to sauté for another three minutes. And spinach until wilted down. Add Parmesan cheese until melted.

Sprinkle the squash boats with lemon juice and stuff with the mushroom spinach mixture. Sprinkle with Parmesan cheese.

Cook on the grill or in the oven until squash is done and cheese is melted.