



Steamed Zephyr Squash with Herbs

- 1 ½ pounds *Hollie's Homegrown* Zephyr Squash
- 2 to 3 tablespoons Olive Oil
- 1 sprig chopped *Hollie's Homegrown* Lemon Basil
- 1 sprig (taking leaves off the stem) *Hollie's Homegrown* Thyme
- Salt and Pepper to taste

Steam squash until it's just tender, about 3 to 5 minutes. Remove from pot and place on a plate or platter. Drizzle olive oil over squash and sprinkle fresh herbs on top. Add a dash of salt and pepper to taste, then toss and serve.

Wine Pairing Suggestions:

Try a crisp Pinot Grigio or a fruity Barbera with these delicate, sweet Zephyr squashes.