

## Corn and Summer Squash Ratatouille



- **1 onion, coarsely chopped**  
(Fair Mountain Farm, Four Seasons Farm, Prairie Sun Farm, Rice Family Farm, Wood River Organics)
- **1 clove garlic, crushed**  
(Ecology Patch, Four Seasons Farm, Sleeping Bison)
- **3 med. yellow summer squash, halved lengthwise and thinly sliced**  
(Fair Mountain Farm, King's Crown Organics, M&M Heath Farms, Prairie Sun Farm, Rice Family Farms)
- **2 large tomatoes, crushed**  
(Fair Mountain Farm, M&M Heath, Peaceful Belly, Prairie Sun Farm, Rice Family Farms)
- **4 ears fresh corn, kernels removed**  
(Peaceful Belly, Rice Family Farm, Peaceful Basket)
- **1/4 c. chopped fresh basil**  
(Fair Mountain Farm, Peaceful Belly, Purple Sage, Sleeping Bison, Springs of Life, Ecology Patch)
- **Salt and freshly ground black pepper**
- **Pinch allspice**
- **3 tbsp. olive oil**

Heat oil in skillet and cook the onion over low heat for 10 minutes or until it is soft, but not brown.

Add garlic, squash, tomatoes, basil, salt and pepper and allspice.

Continue cooking, stirring occasionally for 20 minutes or until squash is soft.

Add corn and stir thoroughly.

Cook 20 minutes or until squash almost falls apart.

This side dish is delicious served with grilled chicken or steak. Add a tossed green salad and you've got a complete meal.