

Summer Squash and Basil (GF)

1-2 Yellow squash

1-2 T Basil

1/3 cup Olive oil

2-3 T pine nuts

Sauté pine nuts in butter, ghee, or olive oil until lightly browned. They burn easily so watch closely. Slice yellow squash length-wise and steam. Layer the cooked squash on a platter, top with basil. Drizzle with olive oil. Add toasted pine nuts.