

SUMMER SQUASH

How to store:

Place in a breathable bag in the crisper drawer of the fridge for up to 1 week.

How to prepare:

Summer squash can be steamed, sauteed, grilled, roasted, fried, or pickled.

Use it up:

Make a squash quiche, muffins, or "zoodles".

Find in your summer CSA share!

