

Pesto Topped Summer Squash

- 1/2 cup chopped, fresh basil
- 4 to 5 leaves chopped, fresh parsley
- 1/4 cup toasted pine nuts
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon grated Parmesan cheese
- 1 clove garlic, minced
- 2 teaspoons lemon juice
- 1/4 teaspoon salt
- 2 medium summer squash, (about 1 pound),
sliced diagonally 1/4 inch thick
- Canola or olive oil cooking spray

Preheat grill to medium-high. Combine basil, parsley, pine nuts, oil, Parmesan, garlic, lemon juice and salt in a small bowl (You can pulse in a food processor, but it is not needed.) Coat both sides of squash slices with cooking spray. Grill the squash until browned and tender, 2 to 3 minutes per side. Serve topped with the pesto.

recipe courtesy of backyardpatch.blogspot.com