



BUTTON SQUASH

Recipe by Liz Leigh



Serves 4



15 minutes

INGREDIENTS

- 6-8 button squash
- 1 red onion, sliced
- 200g feta cheese (goat or cow)
- 4 tbsp dukkah
- 1/2 chilli, finely chopped (optional)
- 1 tsp parsley, finely chopped
- extra virgin olive oil

NOTES

Button squash is a delicious side dish that's perfect for a BBQ, roast or grilled fish dish.

DIRECTIONS

1. Heat a pan with extra virgin olive oil.
2. Slice button squash. Add to pan and fry until lightly brown on the outside and soft to touch. Remove from heat.
3. Add red onion and cook until soft. Once soft, add squash back into the pan and turn off heat.
4. Add chilli, parsley and dukkah and toss well.
5. Add to a serving bowl and crumble feta over the top. Drizzle with extra virgin olive oil to finish!



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

