

RECIPE

JALAPEÑO TOMATO SQUASH BAKE

EASY RECIPE

JALAPEÑO & TOMATO SQUASH BAKE

FINALLY A WAY TO USE ALL THOSE
SUMMER VEGGIES



Ingredients

- 2 Jalapeños (may want more!) diced
- ½ onion (any color) diced
- 1 bell pepper or chile pepper (any color) diced
- 7-10 Cherry tomatoes (or one slicing tomato) quartered
- 1 ear of corn off the cob
- 3 squash, sliced
- 2 Tablespoons of Scallions or green onion
- ½ cup of cheese
- ½ cup of sour cream
- ¼-½ cup of milk or cream
- Salt and pepper

Tips

- You can use more vegetables than what's listed here! You could easily add chard or green beans, whatever seems ready and delicious from the garden.
- You'll need a medium-large baking dish and though the one pictured isn't available anymore, [here is one that I'm in love with right now anyway](#).
 - [And here is one that I also have my eye on!](#)
- You can substitute the sour cream for plain green yogurt. If you want more tang, add ⅓ cup of mayonnaise.

Prep Time: **15 minutes**

Cooking Time: **40 minutes**

Meal : Main or Side

Preparation

1. Preheat oven to 400° and grease baking dish.
2. Mix all Jalapeños, onion, peppers, tomatoes, corn off the cob, squash and any other desired vegetables in a large bowl.
3. Add sour cream, cheese, ⅓ teaspoon of salt and ⅓ teaspoon of pepper to bowl and mix until all vegetables are well coated.
4. Place into prepared baking dish and bake for 25 minutes. Then evenly pour milk or cream over the top and return to oven for 15-20 minutes. The squash should be cooked thoroughly and the top should be golden and bubbling.
5. To serve, top with scallions or green onions for a fresh, bright crunch.

Thanks for cooking with me! Check out my links below so we can keep hanging out--->

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