

Crookneck Squash with Scallions

2 lbs. Small crookneck squash 8 scallions, thinly sliced
2 Tbsp. Olive oil or butter Salt and pepper

Halve the squash lengthwise and leave whole if very small or, if larger, slice into ½ inch thick rounds or diagonals. Heat the oil in a wide skillet, add the squash, and sauté over high heat until lightly colored around the edges, about 4 minutes. Add the scallions and 2 tablespoons water then lower the heat, cover and cook until the squash is fully tender, 6 to 7 minutes. Season with salt and pepper to taste.