



## *Zucchini And Yellow Squash Medley*

3 yellow squash

3 zucchini squash

1/2 onion

1 (10 ounce) can diced tomatoes with green chile peppers

1/8 teaspoon salt

1/8 teaspoon garlic powder

1. If you begin with a whole onion, remove the skin. Scrub the yellow squash, zucchini, and onion with a vegetable brush while holding under cold running water. Cut the onion in half. **Store the unused half in a tightly sealed container or aluminum foil in the produce bin of the refrigerator.**
2. Finely chop the other half of the onion on your **produce cutting board**. Cube the yellow squash and zucchini on the same cutting board.
3. In a large sauce pan, combine the yellow squash, zucchini, onion, tomatoes with chilies, salt, and garlic powder. Bring to a boil over medium high heat.
4. Reduce heat to low and cook until tender.



### *Additional Food Safety Notes Related To This Recipe*

- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One can be used for raw meats, poultry, and seafood while the other is used for fresh produce and breads.
- Be sure to have a clean and sanitized sink before you wash your produce.
- Wash hands correctly
  - Moisten hands with warm water and apply soap.
  - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
  - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
  - Fresh produce should not be out of the refrigerator for longer than 2 hours.
  - It is best to put any leftovers into the refrigerator within 1 hour.
- When storing leftovers, divide into small portions and place into a clean airtight storage container. Do not forget to label the container with the name and the date before placing in a refrigerator that is 40°F or colder.

#### Recipe Source

<http://allrecipes.com/recipe/zesty-zucchini-and-squash/detail.aspx>