



## INGREDIENTS

1-2 Yellow Squash, sliced thinly  
2-3 Tomatoes, thick slices  
1-2 red onions, thick slices  
Herb/Garlic salsa\*  
Feta  
Magic 3: Olive Oil, Salt & Pepper

\*Herb/Garlic Salsa: finely mince parsley, cilantro, basil, crush garlic, salt, red pepper flakes (optional), Olive Oil

## INSTRUCTIONS

1. Thinly slice and grill the yellow squash in a cast iron pan with just a tad of oil so they don't stick. Note: Do not put too much oil because they will soak it up and get soggy instead of browned. Brown on each side then set them aside on a paper towel.
2. Cut the tomatoes and red onion into thick slices and add them to an oiled roasting pan, season with salt & pepper. Roast at 400 degrees for 15-20 minutes.
3. Cut the tomatoes and red onion into thick slices and add them to an oiled roasting pan. Roast at 400 degrees for 15-20 minutes.
4. Meanwhile, cut chunks of feta cheese and place one piece on each end of the squash then roll it up.
5. Once the onions & tomatoes are roasted on one side turn them over add the rolled squash and brush everything with the herb/garlic salsa. Roast for another 10-12 minutes

If you are making this the day of, follow the directions above. If you are making it the day before, then roast the onions and tomatoes but do not add the squash. I kept the rolled up pieces in a glass container and added them to the pan right before I warmed up the entire dish. I added some extra salsa.