



Garlic Rice with Zucchini & Yellow Squash

INGREDIENTS

2-3 Zucchini, cut in small pieces

2 Yellow Squash, cut in small pieces

1/2 yellow onion, chopped

cherry tomatoes (preferably on the vine, but doesn't have to be)

2 c Short grain rice, either paella rice or Arborio

1 shallot, chopped

7-8 cloves garlic, 3-4 thinly slices, the rest for roasting whole with skins on

Magic 3 (oil, salt, pepper)

INSTRUCTIONS

1. In a baking sheet, add tomatoes, whole pieces of garlic with skins on. Then drizzle a good amount of oil and season with salt and pepper. Roast at 400 degrees until skins begin to pop.
2. In a medium sized stock pot, cook the rice according to the package directions.
3. Meanwhile, cut the zucchini, yellow squash, and onions. Sauté the onions and shallots until soft then add the zucchini, squash, salt and pepper. Note: Cook these until caramelized but not until too mushy.
4. After the vegetable mixture is cooked, remove from the pan. Using the same pan, sauté the rice. Add a generous amount of oil and sauté the garlic slices until lightly browned, add salt and pepper to release the aromas. Then add the rice and toss until coated.
5. To plate, use a large platter, mound the rice in two sections on either end. Place the vegetable mixture in the middle. Then add the roasted tomatoes around the outside of the platter, placing the garlic around. This is one way of serving it. You can find your own style or serve each in separate platters.