

Summer Squash with Goat Cheese Cream

4 oz. goat cheese
1 cup heavy cream
Pinch + ½ tsp. Kosher salt
1 tbs. extra-virgin olive oil
2 zucchini, cut into half-moons
2 yellow squash, cut into half-moons
1/8 tsp. freshly ground black pepper
¼ tsp. garlic powder
Juice of ½ a lemon
1 tbs. fresh oregano leaves (plus more for garnish)
1 tbs. fresh chives, chopped (plus more for garnish)

In a small saucepan over medium-low heat, combine the goat cheese, heavy cream, and a pinch of Kosher salt. Stir to combine and cook until goat cheese has melted.

Meanwhile, in a large skillet or Dutch oven over medium-high heat, heat the olive oil until shimmering. Add in the zucchini, yellow squash, ½ tsp. Kosher salt, 1/8 tsp. freshly ground black pepper, and ¼ tsp. garlic powder. Stir to combine and sauté until squash is softened and slightly browned (about 8 minutes). Add in the lemon juice, oregano, and chives. Stir and cook an additional 2 minutes.

To serve, lay the squash in an even layer on a large platter. Drizzle the goat cheese cream all over and garnish with additional oregano and chives.

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