Herbed Saute'd Squash

Mrs. Bodo Claus River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 4

8 small firm yellow squash 3 tablespoons margarine pinch thyme pinch rosemary pinch marjoram 2 green onions, chopped 2 tablespoons beef extract OR soy sauce 1/4 cup dry white wine salt (to taste) pepper (to taste) Scrub the squash and slice thinly.

In a saute' pan, saute' the squash in margarine over medium heat until translucent and slightly limp, but not mushy, about 10 minutes.

Add the thyme, rosemary, marjoram and green onions. Saute' for 2 additional minutes.

Add the beef extract and wine. Season to taste. Stir until blended.

(Can be gently reheated.)

Per Serving (excluding unknown items): 89 Calories; 9g Fat (95.1% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 102mg Sodium. Exchanges: 0 Vegetable; 1 1/2 Fat.

Side Dishes

Bar Sarvina Nutritianal Analysis

89
95.1%
3.8%
1.2%
9g
1g
4g
3g
0mg
1g
trace

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	trace
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	trace
Folacin (mcg):	5mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	10
% Dofueo:	0.0%

Food Exchanges

Dietary Fiber (g):		Grain (Starch):	
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	102mg	Vegetable:	0
Potassium (mg):	37mg	Fruit:	0
Calcium (mg):	10mg	Non-Fat Milk:	0
lron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	407IU		
Vitamin A (r.e.):	87 1/2RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 89	Calories from Fat: 84
	% Daily Values*
Total Fat 9g	13%
Saturated Fat 1g	7%
Cholesterol Omg	0%
Sodium 102mg	4%
Total Carbohydrates 1g	0%
Dietary Fiber trace	1%
Protein trace	
Vitamin A	8%
Vitamin C	2%
Calcium	1%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.