

Grilled Zucchini and squash Galette



Ingredients:

1 yellow squash

4oz olive oil

1 green zucchini

salt and pepper to taste

6 oz sour cream

8oz shredded mozzarella

1 bu mint

1 sheet frozen puff pastry dough

Method:

1. First slice your zucchini and squash on the bias into coins. Next thaw your puff pastry dough and roll out.
2. Place dough on seasoned sheet tray. Chop mint into sour cream and season with salt and pepper.
3. Add shredded cheese to first layer and alternate coins overlapping and shingling them.
4. Top with cheese salt and pepper and a drizzle of olive oil.
5. Bake at 375 for 20 minutes until golden brown.