**Summer Squash Sauté**

(modified from the McCormick website)

Makes: 4 servings  
Prep Time: 10 minutes  
Cooking Time: 6 minutes  
Total Time: 16 minutes

**INGREDIENTS**

1 tablespoon olive oil  
1 medium yellow squash, cut into 1/4-inch thick slices  
1 medium zucchini, cut into 1/4-inch thick slices  
1 teaspoon McCormick Rosemary Leaves, finely crushed  
1/2 teaspoon McCormick Garlic Powder  
1/4 teaspoon McCormick Black Pepper, Ground  
1 cup grape or cherry tomatoes, halved

**DIRECTIONS** with low-fat fryer

1. Place squash, zucchini and tomatoes in fryer. Drizzle with olive oil.  
2. Sprinkle vegetables with rosemary, garlic powder and pepper. Cook about 7 minutes or until vegetables are tender-crisp.

**DIRECTIONS** with skillet

1. Heat oil in large nonstick skillet on medium-high heat. Add squash and zucchini; cook and stir 3 minutes.  
2. Sprinkle vegetables with rosemary, garlic powder and pepper. Add tomatoes; cook and stir 2-3 minutes or until vegetables are tender-crisp.