

# Candlelight Inn

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## **Squash with Sun Dried Tomatoes**

This recipe is easily adaptable. Just substitute different vegetables, herbs, or chopped ham or bacon, etc. for the artichokes and peppers.

### **Ingredients:**

- 16 eggs
- 2 tsp. hot sauce
- 1/2 cup flour + Substitute – flax seed paste
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup Olive Oil
- 1 pint cottage cheese – substitute cheese
- 8 oz. coarsely chopped squash
- 2 oz. coarsely chopped Sun Dried Tomatoes

### **Instructions::**

- Beat eggs and add hot sauce. Mix flour, baking powder and salt together, whisk into eggs. Add melted butter, and then fold in cottage cheese, squash and tomatoes...
- “Butter” 2 with olive oil 8" x 8" glass baking dishes. Pour egg mixture evenly over the top. Recipe can be prepared ahead up to this point, covered, and refrigerated over night. Remove from refrigerator and sprinkle grated Parmesan cheese over the top.
- Bake at 350 degrees for 45 minutes or until eggs are firm and knife comes out clean. Garnish with sour cream and green salsa. Serves 16.