

## Liz's Squash and White Bean Salad

- 2 T extra-virgin Olive oil
- 1 medium onion halved and sliced
- 2 zucchini halved and sliced (normal, not those giants that show up in your garden)
- 2 of any other squash that looks good, halved and sliced
- Lots of roughly chopped fresh sage
- 1 can rinsed, great northern beans
- Small box cherry tomatoes cut in half (yellow looks pretty)
- Splash of Balsamic vinegar
- At least a half cup of grated Parmesan cheese... or as much as you like



Heat oil in skillet, add onion, cook for a few minutes then add the rest of the vegetables and sage. Cook covered for about 5 minutes. Add beans, tomatoes and vinegar... cook until heated, remove from heat and stir in Parmesan.

We like it at room temperature.