

Farmers' Market Squash Sauté 🌞



Makes:

4 servings, 3/4 cup each

2 zucchini, sliced

2 yellow squash, sliced

2 cloves garlic, minced

1 Tbsp. olive oil

1/2 cup KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese

2 Tbsp. chopped fresh basil

2 Tbsp. KRAFT Grated Parmesan Cheese

COOK vegetables in hot oil in large skillet on medium heat 3 min., stirring occasionally. Stir in garlic; cook 3 min. or until vegetables are crisp-tender.

REMOVE from heat; stir in mozzarella and basil.

SPRINKLE with Parmesan.