

Summer Squash

Zucchini and yellow summer squash are popular summertime vegetables that cook up well in a variety of recipes, from sweet to savory.



- Nutritionally, 1 cup of chopped zucchini contains around 20 calories, 4g carbohydrate, 1g fiber, and is a source of vitamins and minerals, including vitamin A and potassium.
- Like other veggies, zucchini are not a significant source of fat, protein, or sodium.



- Choose zucchini and summer squash that are small to medium in size. Large summer squashes are edible, but be aware they tend to have tough skin and flesh.
- Look for summer squash with deep colors often yellow, green, or a mix that are firm to the touch.
- Avoid summer squash that have insect damage, soft spots or bruises.



• Fresh zucchini costs \$1.64 per pound (or about \$0.85 per 1 cup) on average.

Source: U.S. Department of Agriculture, Fruit and Vegetable Prices





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- Place zucchini and summer squash unwashed in the refrigerator for up to 1 week.
- With longer storage, squash may start to soften and wrinkle.
- Do not wash before storing, as this can speed up decay.



- Wash squash under cool water and cut into desired sized pieces for your recipe.
- Preserve at Home
 - Can zucchini as pickles or relish, or freeze in slices or grated.
 - Visit the "National Center for Home Food Preservation" at <u>nchfp.uga.edu</u> for recipes and instructions.



 Summer squashes are versatile veggies that work well in both sweet and savory recipes, such as zucchini bread, stuffed zucchini. zucchini noodles, oven roasted, grilled, smoothies, and more!



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