

Summer Veggie Skillet - Squash and Okra with Onion and Tomato

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2 slices bacon
1-1/2 tablespoons butter, *divided*
1-1/2 cups chopped Vidalia or other sweet onion
3 medium summer squash, sliced about 1/4" thick (about 4 cups)
1-1/2 cups sliced okra, *fresh or frozen, thawed*
1 teaspoon garlic salt, *or to taste*
1/4 teaspoon freshly cracked black pepper
1/4 teaspoon Creole or Cajun seasoning, *or to taste, optional*
1 large tomato, peeled and coarsely chopped, *juices retained*
1 tablespoon fresh chopped parsley, *plus more for garnish*
1 tablespoon fresh chopped basil, *plus more for garnish*

Cook bacon to crisp; remove and set aside. Once cooled, chop. Add 1 tablespoon butter to pan drippings and saute onion over medium heat until tender, about 3 minutes. Add squash and okra; season with garlic salt, pepper and Cajun seasoning. Cook and stir for 3 minutes. Stir in tomatoes and their juices, reduce heat to low, cover and cook about 15 minutes, or to desired tenderness. Add bacon, remaining butter and the herbs; gently toss, taste and adjust seasonings.

Cook's Notes: May also substitute canned tomatoes, undrained. Rotel tomatoes are also great in this dish. May substitute kosher or sea salt with garlic powder for the garlic salt. Add cooked beef, sausage or chicken to make it main dish.

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