

Ingredients:

Summer squash
(Zucchini, Yellow or Pattypan Squash)
Butter or margarine, melted
Parmesan cheese
Oregano
Parsley

Directions:

Sauté peppers and onions in olive oil until tender. Add remaining ingredients and bring to a boil. Then simmer, covered, for about 30 minutes.

Editor's note: [Add one can of whole kernel corn and one cup of cubed raw butternut squash for a richer chili. Or serve the chili with cornbread.]