

## **Executive Chef Andy Arndt from the Newport Beach Marriott Hotel & Spa**

### **Summer Vegetable Saffron Ragout**

#### Ingredients

- 3 garlic cloves, minced
- 3 tablespoons olive oil
- white and pale green parts of 12 scallions, cut crosswise into 1 1/2-inch-long pieces
- 1/2 pound baby zucchini (about 22), halved lengthwise
- 1/2 pound baby yellow patty pan squash (about 22), halved lengthwise
- 1 1/2 cups fresh corn (cut from about 3 ears)
- 1 cup chicken broth
- 3 cups vine-ripened small cherry tomatoes, halved
- 2 teaspoons chopped fresh tarragon leaves
- ½ cup snap peas cut on a bias
- 1 pinch saffron threads

#### Preparation

In a 12-inch heavy skillet sauté garlic in oil over moderately high heat, stirring just until fragrant. Add scallions, zucchini, patty pan squash, corn, and salt and pepper to taste and sauté, stirring occasionally, until zucchini and squash are golden in spots, about 4 minutes.

Add broth, saffron and simmer ragout, covered, 3 minutes, or until squash is just tender. Add tomatoes and tarragon and simmer, covered, 1 minute, or until tomatoes are softened.

Season ragout with salt and pepper and serve warm or at room

This is a wonderful dish to enjoy throughout the year.