SUMMER SQUASH, EGG AND CHEESE BAKE

2 c. Summer squash cut into 1/2-inch cubes
1 TBL olive oil
1 TBL butter
1/2 cup Onions, chopped
1 clove garlic, minced
2 eggs
3/4 cup Cheddar or Swiss cheese grated
1/4 cup Feta cheese, crumbled
2 TBL parsley, chopped
2 TBL basil, chopped
1 medium sized tomato, chopped

Preheat oven to 350. Heat oil and butter in a large skillet over medium heat. Sautée onions until golden. Add the garlic and cook 30 seconds until fragrant. Add the summer squash cubes, cook 3-4 minutes, stirring often. Cool slightly.

In another bowl combine the eggs, cheeses and herbs. Add the diced tomato, and a pinch of salt and pepper. Add the cooled summer squash, onion and garlic mixture to the egg mixture. Pour into a buttered baking dish and cook in a preheated 350 degree oven until set, about 25-30 minutes, or until a knife inserted in the center comes out clean.