



Zucchini Sauté

MAKES 5 SERVINGS

Ingredients:

- 1¼ pounds zucchini (about 3 medium)
- ½ teaspoon olive oil
- 1 tablespoon dried oregano
- 2 cloves garlic, finely chopped
- 1 teaspoon grated lemon peel
- 1 tablespoon grated Parmesan cheese
- ¼ teaspoon fresh ground black pepper

Directions:

1. Cut zucchini in half crosswise then cut each half into 4 lengthwise sticks.
2. Heat oil in a heavy nonstick skillet over medium-high heat.
3. Add oregano and garlic. Sauté for about 2 minutes.
4. Add zucchini and lemon peel and sauté for three more minutes until zucchini is lightly browned.
5. Mix in Parmesan cheese and fresh ground pepper.
6. Serve warm and enjoy!

