

ZUCCHINI SAUTÉ



Ready In: 15 minutes

Serves: 5

What you'll need

- Measuring cups
- Measuring spoons
- Sharp knife
- Cutting board
- Vegetable peeler
- Large skillet
- Spatula or spoon

INGREDIENTS:

- 1 ¼ pounds Zucchini (about 3 medium)
- ½ teaspoon Olive Oil
- 1 tablespoon Oregano (dried)
- 2 cloves of Garlic (finely chopped)
- 1 teaspoon Lemon Peel (grated)
- 1 tablespoon Parmesan Cheese (grated)
- ¼ teaspoon Black Pepper (ground)

HOW TO COOK:

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, and sauté for about 2 minutes.
4. Add zucchini and lemon peel, and sauté for about 3 minutes until zucchini is lightly browned.
5. Mix in Parmesan cheese and pepper. Serve warm.