

# Sauteed Zucchini with Parmesan

## Ingredients:

1 T extra virgin olive oil  
2 T butter  
1 medium yellow onion,  
thinly sliced  
  
4 medium zucchini or  
yellow summer squash, or  
a mix (about 2 lbs), ends  
trimmed and  
cut into ½-inch thick  
rounds  
  
½ t kosher salt  
  
¼ t black pepper  
  
½ t dried thyme  
  
¼ c freshly grated  
Parmesan cheese

## Directions:

Heat the olive oil and 1 T butter in a large nonstick skillet over medium-low heat; add onions. Cook gently until the onions begin to brown, about 10-11 minutes. Add the zucchini, salt, pepper, thyme and remaining butter.

Increase heat to medium. Continue to cook, stirring occasionally, until the zucchini is just cooked through and beginning to brown, about 10-15 minutes.

Sprinkle with Parmesan. Enjoy immediately.

## Measurement Key

T=tablespoon; t=teaspoon; c=cup; lb=pound; oz=ounce; pt=pint

