

Sauteed Zucchini with Gruyere

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1 lb zucchini, sliced into ¼ to ½ inch thick slices
1 to 2 Tbsp grapeseed or canola oil
½ onion, sliced
1 clove garlic, minced
2 Tbsp chopped fresh tarragon (or ½ tsp dried)
¼ cup chopped fresh basil (or 1 tsp dried)
2 oz Gruyere Swiss cheese, thinly sliced
salt & pepper

- Heat oil in a large saute` pan on fairly high heat. Coat the bottom of the pan with the oil.
- When the pan is hot, add the zucchini and onions. Spread out along the bottom of the pan.
- Cook quickly on high heat, stirring frequently, until all zucchini pieces are a little browned at least on one side (about 2 minutes).
- Sprinkle with salt and pepper while cooking.
- Halfway through the cooking, add the garlic and the herbs.
- If there is any sticking to the pan, add a little more oil.
- Remove the pan from the heat.
- Place slices of cheese over the zucchini in a single layer.
- Cover the pan.
- Let sit for a few minutes until the cheese is just melted.
- Remove the zucchini to a serving dish. Serve immediately.



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