

Zucchini with Thyme

From – simplyrecipes.com

2 Tbsp olive oil
1 ½ Tbsp unsalted butter
¼ cup finely chopped onion
¼ cup chopped fresh parsley
1 lb fresh zucchini, cut into 3 ½ inch sticks
1 beef bouillon cube, crumbled (use vegetarian bouillon for vegetarian option)
1 tsp dried thyme or 1 Tbsp fresh thyme, chopped
salt and freshly ground pepper

- In a large skillet, heat the olive oil and butter on medium heat.
- Add the onion and parsley and cook until soft, but not browned.
- Add the zucchini sticks, crumbled bouillon cube, thyme and a pinch of salt & pepper.
- Gently stir to coat the zucchini.
- Cover and cook until tender, from 10 to 20 minutes, depending on how tender the raw zucchini is to begin with, and how small you have sliced the pieces.
- Check and stir every few minutes.
- Be careful not to overcook.



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