

ZUCCHINI WITH LEMON & THYME



INGREDIENTS

- 1 1/2 lbs** Zucchini (about 3 medium)
- 4 t** Extra-virgin olive oil (divided)
- Kosher salt
- Pepper
- 1 T** Lemon juice
- 1 t** Thyme

DIRECTIONS

- 1** Cut the zucchini into pieces (shown in picture)
- 2** In a large saute pan heat 2 t of the olive oil over medium-high heat
- 3** Add 1/2 the zucchini & toss to coat with oil
- 4** Add the lemon juice & thyme & cook until brown in spots (4 minutes)
- 5** Trasfer the zucchini to a bowl & repeat the process in # 3 & # 4
- 6** Stir batches together & add salt & pepper to your taste