

## Sautéed Zucchini and Onion

- Slice an onion or two (depending on how much you like onions) into half-moons.
- Start the onion sautéing in some butter (1 / 4 cup of half a stick – more if you're sautéing more than 2 zucchini) or olive oil (about 2 Tbl is plenty).
- Scrub and remove the ends from the zucchini. Then slice into half-moons of approximately the same thickness (1 / 4 inch is a good size).
- Salt and pepper to taste and add an herb if you like – oregano is nice.
- Sauté on medium heat, stirring occasionally, until the onion is translucent and the zucchini is nicely browned on all sides.
- Serve as a side dish or add your favorite cheese to the top, allowing it to melt, to serve as a main course.