



Ingredients

- 2 small green zucchini, chopped
- 2 small yellow zucchini, chopped
- 1 tbsp (15 mL) extra virgin olive oil (optional)
- Sprigs of thyme, oregano, or savory
- 2 tsp (10 mL) lemon

Instructions

1. In a large skillet, sauté zucchini in olive oil (or use water) over low-medium heat.
2. Add herb sprigs and lemon juice.
3. Cook for 2-3 more minutes until tender.

Makes 4 servings.