



From the Culinary Company Kitchen

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Sautéed Zucchini

Yield: 6 portions

INGREDIENTS	AMOUNTS
Onions, minced	2 oz
Butter	3 oz
Zucchini, Fermier cut	1 ½ lb
Garlic, clove	½ ea
Salt	1 tsp
Black Pepper, ground	¼ tsp
Basil, chiffonade	1 tsp

Process

1. Sauté onions in butter until translucent
2. Add zucchini and sauté until $\frac{3}{4}$ cooked
3. Add garlic, salt and pepper
4. Sauté until zucchini are completely done
5. Stir in basil and serve immediately