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Zucchini With Parmesan

Prep Time: 5 mins

Cook Time: 30 mins

Total Time: 35 mins

Ingredients

- 2 teaspoon oil, olive, extra virgin
- 2 pounds zucchini, (about 4 medium) sliced 1/4 inch thick
- 1/8 teaspoon salt
- pepper, black ground, to taste
- 1/2 cup(s) cheese, shredded Parmesan, 1 ounce

Preparation

1. Heat oil in a large nonstick skillet over medium heat.
2. Add zucchini and cook, stirring every 2 to 3 minutes, until tender and most of the slices are golden brown, about 25 minutes.
3. Reduce heat to medium-low, sprinkle with salt and pepper; stir to combine.
4. Sprinkle with cheese, cover and cook until the cheese is melted, 1 to 2 minutes more.
5. Serve warm.

