

Easy Sautéed Zucchini with Parmesan and Onions

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Ingredients

- 1 tablespoon extra virgin olive oil
- 2 tablespoons Land O Lakes® Less Sodium Butter with Canola Oil
- 1 medium yellow onion — thinly sliced
- 4 medium zucchini — or yellow summer squash, or a mix (about 2 pounds), ends trimmed and cut into 1/2-inch-thick rounds
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon dried thyme
- 1/4 cup freshly grated Parmesan cheese

Steps

1. Heat the olive oil and 1 tablespoon Land O Lakes® Less Sodium Butter with Canola Oil in a large nonstick skillet over medium-low heat. Cook gently until the onions begin to brown, about 10 to 11 minutes. Add the zucchini, salt, pepper, thyme, and remaining Less Sodium Butter with Canola Oil.
2. Increase heat to medium. Continue to cook, stirring occasionally, until the zucchini is just cooked through and beginning to brown, about 10 to 15 minutes. Sprinkle with Parmesan. Enjoy immediately

Notes

- Store leftovers in the refrigerator for 2 to 3 days. Reheat in a nonstick skillet over medium to medium-high heat, spreading the slices in a single layer and crisping them up on both sides.

