## Garlic Butter Sauteed Zucchini

## Ingredients

1 ¼ pounds chopped zucchini (2 medium)

1 tablespoon butter

1 tablespoon minced garlic (3 cloves)

1 scallion, thinly sliced

1 to 2 teaspoons fresh lemon juice or red wine vinegar, optional

1/4 cup fresh grated parmesan or pecorino cheese, optional

Salt and fresh ground black pepper

## Directions

It’s up to you as to how you cut the zucchini. You can slice the zucchini into rounds, cut into half moons or chop into bitesize pieces.

Melt the butter in a wide skillet over medium-high heat. Add the zucchini and garlic and cook, stirring occasionally until the zucchini is browned in places and tender, 3 to 5 minutes.

Turn off the heat, and then stir in the scallions, a squeeze of lemon juice, and cheese (if using). Taste, and then season with a pinch of salt and black pepper. Serve immediately.