Zucchini And Tomatoes

Spend less time cooking and more time enjoying your summer with this fast and delicious summer veggie side dish. Pairs well with grilled meat, fish, or tofu.

Makes: 4 servings Prep Time: 10 minutes Cook Time: 30 minutes

Source: myplate.gov, recipe/ zucchini and tomatoes

Ingredients

- 2 tablespoons butter
- 1/4 cup onion (chopped)
- 1 garlic clove (chopped)
- 1 pound zucchini (chopped), about 4 cups
- 2 tomatoes (peeled and diced, or a 16 ounce can of diced tomatoes, drained)
- 1/4 teaspoon salt
- black pepper (to taste)
- 1 teaspoon sugar

Directions

- 1. Melt butter in a saucepan over medium heat.
- 2. Add onion and garlic.
- 3. Cook until tender, about 5 to 7 minutes.
- 4. Add zucchini, tomatoes and seasonings.
- 5. Cover pan, reduce heat, cook until vegetables are tender, about 20 minutes.



Small Changes, BIG Difference!



Nutrition Information

Serving Size: 1/4 of the recipe	
Nutrients	Amount
Calories:	89
Total Fat:	<u>6 g</u>
Saturated Fat:	<u>4 g</u>
Cholesterol:	<u>15 mg</u>
Sodium:	<u>158 mg</u>
Total Carbohydrates:	<u>8 g</u>
Dietary Fiber:	<u>2 g</u>
Total Sugars:	<u>6 g</u>
Added Sugars:	<u>1 g</u>
Protein	<u>2 g</u>

Utensils Needed

- Cutting Board
- Knife
- Saucepan
- Mixing spoon
- Measuring cups
- Measuring spoons



SHOPPING LIST

Average total cost without oil and seasonings: \$4.17 Average cost/serving: \$1.04

Recipe makes: 4 Servings

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased based on preference, diet restrictions, budget and location. Optional items can be added.

Ingredients



Fresh Zucchini



Add 1 to Cart **Fresh Onion**



Add 1 to Cart Fresh Garlic



Add 1 to Cart Canned Diced Tomatoes 28 oz

SAVE TIME, SAVE MONEY

Storage Tips

· Refrigerate any leftovers within 2 hours.

Cooking Tips

• Extra canned tomatoes can be used in any soup or even drained for a salsa check out snapedny.org for many recipes!



My Cooking Notes