

Lunch / Dinner

# SKILLET ZUCCHINI



## PREP TIME

10 Minutes



## COOK TIME

20 Minutes



## SERVES

4

## INGREDIENTS

- 2 slices bacon
- 1-2 sweet onions, sliced
- 2-4 medium zucchini, or any summer squash, sliced
- 1 ripe tomato, sliced/chopped
- Basil leaves, chopped (optional)
- Salt and pepper

## DIRECTIONS

1. Fry bacon in large skillet until crisp. Remove bacon. Keep about a tablespoon or less of the bacon fat in the skillet.
2. Add the sliced onions to skillet and sauté 2-4 minutes until soft.
3. Add zucchini and sauté until tender.
4. Add tomato, salt and pepper and the basil leaves.
5. Cover skillet a few minutes until all is tender.
6. Add crumbled bacon.

*Feel free to add corn, green/red peppers, garlic.*