



Sautéed Zucchini with Savory and Basil

(serves 4 to 6)

- 1 ½ pounds *Hollie's Homegrown* Cocozelle Zucchini
- 2 to 3 tablespoons Olive Oil
- 1 sprig chopped *Hollie's Homegrown* Basil
- 3 to 5 chopped *Hollie's Homegrown* Savory
- 1 teaspoon fresh lemon zest
- Salt and Pepper to taste

Thinly slice zucchini. Heat oil in a wide skillet and cook the zucchini on medium low heat until tender and golden around the edges (8 to 10 minutes). Transfer to a plate or platter then season with salt and pepper, toss with the lemon zest, Basil and Savory then serve.

Wine Pairing Suggestions:

Try a dry Chardonnay that has not been aged in oak, or a festive Rosé from Provence or California.