

Zucchini & Tomato Skillet

You will need:

- 2 cups - Zucchini slices (coin style cuts)
- 1 Tablespoon Vegetable oil
- 1 cup - petite diced tomatoes (canned or fresh)
- ½ - teaspoon garlic powder
- ½ - teaspoon black pepper
- ½ cup - Italian seasoned bread crumbs
- ½ cup – shredded cheese (parmesan works well)

Step by Step:

1. Slice zucchini into coin cuts
2. Heat oil in skillet to 350°
3. Add zucchini and tomatoes
4. Stir and simmer 2-3 minutes
5. Add garlic and black pepper
6. Stir one more time, spread out evenly
7. Sprinkle bread crumbs
8. Sprinkle cheese.
9. Serve once cheese is melted