

## **Sautéed Zucchini with Lemon and Parsley** (From Vegetables Any Day) **(Good on all days)**

*Serves 4 as a side dish*

- 4 medium zucchini (about 1 ½ pounds)**
- 2 teaspoons kosher salt, plus more to taste**
- 3 tbsp extra-virgin olive oil**
- 1 small onion or 2 large shallots, minced**
- ½ tsp lemon zest**
- 1 tbsp lemon juice**
- 2 tbsp minced fresh parsley leaves**
- Freshly ground black pepper**

1. Slice the zucchini into ¼-inch rounds. Place the zucchini in a colander and sprinkle with 2 teaspoons salt. Set the colander in a sink or over a plate for 30 minutes. Rinse and thoroughly dry the zucchini.
2. Heat the oil in a large skillet. Add the onion and sauté over medium heat until softened, about 3 minutes. Add the zucchini. Cook, stirring occasionally, until the zucchini is golden brown, about 12 minutes.
3. Stir in the lemon zest and juice, parsley, and pepper to taste in the pan. Toss the ingredients and heat through for another minute. Adjust the seasonings and serve immediately.