

Light Zucchini Au Gratin



Ingredients:

- 4 cups zucchini, thinly sliced
- 1/2 cup onion, sliced
- 2 tablespoons water
- 1 tablespoon margarine
- Pepper, to taste
- 3 tablespoons Parmesan cheese, grated

Directions:

1. Add zucchini, onion, water, margarine, and pepper in a frying pan.
2. Cover and cook over medium heat two minutes.
3. Remove cover and cook until crisp-tender, around 10 minutes, stirring to cook evenly.
4. Serve immediately.

Makes 8 servings.



Tarrant County Public Health
<http://health.tarrantcounty.com>