

Slow Cooked Zucchini Coins with Chopped Herbs and Crumbled Feta

Serves 4-6

2 to 3 Tbsp olive oil or butter	¼ c. chopped mixed herbs (dill, basil, parsley, and cilantro)
1 ½ pounds zucchini, thinly sliced	
1 garlic clove, thinly sliced	½ cup crumbled feta
Salt and freshly milled pepper	

Heat the oil in a wide skillet, then add the zucchini and garlic. Sprinkle lightly with salt and cook over a low heat for 20 to 30 minutes, stirring every so often. The finished squash should have a light golden glaze over the surface and be caramelized in places. Taste for salt and season with pepper. Toss with herbs and cheese and serve.

Note: a relaxed, slow cooking brings out zucchini's full squash flavor, which quick cooking eclipses. Serve these golden coins as a side dish, over hot rice, or with pasta.

From [Vegetarian Cooking For Everyone](#); Deborah Madison