

Summer Zucchini and Corn Skillet

Servings: 2-4

INGREDIENTS

3 large zucchini

2 ears sweet corn

1 onion

1 tablespoon butter

salt

pepper

fresh snipped parsley

1/2 cup shredded swiss cheese (or any mild white cheese)

DIRECTIONS

clean and cut zucchini in quarters long ways and then into cubes.

cut off kernels from ears of corn.

slice onion into rounds, VERY thinly.

melt butter in a large skillet.

Add onions and corn and sautee until onions are soft.

Add zucchini, salt and pepper to taste.

Add about 1/2 cup fresh cold water.

Cover skillet.

Cook on medium until veggies are tender.

Drain any excess water, add parsley and cheese, cover until melted and serve.