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Zucchini Sauté With Fresh Mint

INGREDIENTS:

- 2 TB unsalted butter
- 1 TB olive oil
- 1 1/2 cups diced sweet onion or 1/2 a large onion
- 1 tsp. salt
- 1 1/2 cups diced zucchini
- 2 heaping cups fresh corn kernels
- 2 tsp. minced garlic
- Scant 1/2 tsp. ground cumin
- Scant 1/2 tsp. ground coriander
- 2-3 TB chopped fresh mint
- a squeeze of lemon to taste
- pepper

PROCESS:

Melt 1 TB butter and oil in sauté pan. Add onions and 1/2 tsp salt, cover and cook until onions are soft, about 5 min. Uncover and cook about 4 min. longer until onions are light golden and shrunken. Add remaining butter and zucchini and cook about 3 min. Add corn, garlic, and remaining 1/2 tsp. salt, and cook, scraping pan, about 3-4 more min. Add the cumin and coriander and cook for 30 seconds. Remove from the heat and add all but 1/2 TBL of the mint, a squeeze of lemon and the pepper. Season again and garnish with remaining mint.

Courtesy of Fine Cooking