Zucchini and Tomatoes

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This fresh take on a old classic is a tasty side for any main dish or serve over chicken and pasta for a complete MyPlate meal.

• 1/4 teaspoon salt

• 1 teaspoon sugar

• black pepper (optional)

Serves 4









- 2 tablespoons butter or margarine
- 1/4 cup onion, chopped
- 1 garlic clove, chopped
- 1 pound zucchini, chopped
- 2 tomatoes, peeled and diced, or a 16-ounce can of diced tomatoes, drained
- 1. Melt butter in a saucepan over medium heat.
- 2. Add onion and garlic.
- 3. Cook until tender, about 5 to 7 minutes.
- 4. Add zucchini, tomatoes and seasonings.
- 5. Cover pan, reduce heat, cook until vegetables are tender, about 20 minutes.

Calories 89 Fat 6g Protein 2g Fiber 2g Sodium 158mg Carbohydrate 8g





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