

Kobe's Zucchini and Onions

Ingredients:

4 zucchini
1 small or half a medium onion
2 Tbs. Butter
1 Tbs. Extra virgin olive oil
2 pinches coarse/sea salt
1 tsp. Sesame seeds

Preparation:

Slice zucchini into circles then across forming a half moon shape. Slice onion into medium size pieces.

Add 2 Tbs. butter and 1 Tbs. olive oil to large skillet. Heat until butter is melted. Add zucchini and onions. Stir to coat. Sprinkle with sea salt and stir again. Cook and stir occasionally until vegetables start to brown. Sprinkle with sesame seeds and stir. Continue to cook for approximately one additional minute. Serve immediately.

Serves about 4.

-The Whiskey Chick