

Tomato and Zucchini Recipe

Ingredients

Onion	one, medium sized, sliced
Garlic	a few cloves, diced
Extra Virgin Olive Oil	4 ounces
Sea salt	1 teaspoon
Black pepper (fresh ground)	½ teaspoon
Wine, Chardonnay or your favorite white	6 ounces
Zucchini (6" or so)	2, diced
Cherry or grape tomatoes (red)	one pint, quartered
Cheese, Romano (fresh grated)	4 ounces

In a 10-12" saucepan, sauté the onions and garlic along with the olive oil, wine, and salt and pepper over medium heat until the onions become transparent, for about five minutes or so. Add the zucchini; stir. Cover, but stir regularly. Cook until zucchini gets tender---maybe 5-8 minutes. Add the tomatoes, cover, and stir regularly. Once the tomatoes are hot (2-3 minutes), pour everything in a serving bowl and top with the cheese. Serves six.

Regarding the tomatoes, we are trying to heat them up and soften them a bit, not really cook them, so don't cook them too long. I like using cherry or grape tomatoes because they seem to have less juice than large tomatoes. They hold up better in this recipe. Also, I like the red tomatoes rather than yellow---they make for a brighter presentation. I suppose you could try other cheeses----this was the one recommended to me.