

Southbury Farmers' Market Recipe

Sautéed Zucchini Noodles

- *3 medium zucchini, turned into noodles or spiralized*
- *1 onion diced*
- *½ cup of mushrooms diced small*
- *6 sun dried tomatoes diced*
- *1 clove of garlic minced*
- *Olive oil factory Tuscan Oil*
- *Feta cheese crumbles (for serving)*

In a sauté pan, heat the Tuscan flavored oil, and add diced mushrooms and onions, sauté for a few minutes and then toss in zucchini noodles. Sautee until tender and for the last 4 minutes of cooking toss in the diced sundried tomatoes. Serve warm with feta on top, can be used as a side dish or a main dish.

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