

SAUTEED ZUCCHINI WITH SUN-DRIED TOMATOES AND BASIL

(adapted from [*Fine Cooking magazine #65*](#))

2 medium zucchini
1/2 tsp. Kosher salt + more for seasoning
2 Tbs. extra-virgin olive oil
1 clove garlic, smashed and peeled
3 oil-packed sun-dried tomatoes, drained and finely diced
6 fresh basil leaves, torn into large pieces
Freshly ground black pepper
1/2 lemon, juiced

Wash the zucchini and dry them with paper towels. Trim off the ends and quarter the zucchini lengthwise. Arrange the zucchini, cut side up, on a baking sheet lined with paper towels. Sprinkle with the salt and set aside for 10 minutes. Blot the quarters dry with the paper towels. Cut each quarter on the diagonal into 3/4-inch-thick pieces.

Heat a large skillet over medium-high heat for 1 minute. Pour in 2 Tbs. of the oil. When the oil is hot, add the zucchini and garlic, and sauté, stirring occasionally, until the zucchini browns and softens enough that you can cut through it with the side of a fork, about 5 min. Take the pan off the heat, toss in the sun-dried tomatoes and basil, and season generously with salt and pepper. Drizzle with the lemon juice and serve immediately.