



Easy 5-Minute Parmesan Zucchini

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I use regular green zucchini for this dish but yellow squash or a combination of the two taste simply delicious, too. Instead of slicing in coins, you could also spiralize your zucchini and make it a base for spaghetti sauce or other noodle-ish sauce.

Ingredients

- 2 medium zucchini sliced into coins
- 2 tablespoons butter cut into chunks
- 2 tablespoons grated Parmesan cheese or more to your liking
- Kosher salt and freshly ground black pepper

Instructions

1. **To prepare the zucchini in the microwave**, add the zucchini rounds to a microwave-safe bowl with 2 tablespoons of water and cook for 4 minutes on high, or until zucchini are just tender. Drain the water from the zucchini and add the butter, tossing to melt. Season with the kosher salt and freshly ground black pepper and sprinkle with Parmesan. Cover until ready to serve while still hot.
2. **To prepare the zucchini on the stovetop**, place a steamer basket in a saucepan with 1/2 cup water or just below the bottom of the steamer. Fill the steamer basket with the zucchini and cover with a lid then bring to a boil. Steam covered for 3-4 minutes or until the zucchini are just tender. Drain the water from the zucchini, remove the steamer, then add the butter, tossing to melt. Season with the kosher salt and freshly ground black pepper and sprinkle with Parmesan. Cover until ready to serve while still hot.