

Zucchini-Parmesan Sandwiches (“Moosewood Cookbook” Mollie Katzen)

2 cups diced fresh zucchini
½ cup minced onion
1 clove crushed garlic
½ tsp basil
½ tsp oregano
2 Tbsp olive oil
salt, pepper
fresh tomato slices
½ cup freshly grated Parmesan

Saute onion and garlic, with salt, basil and oregano, in olive oil until onion is translucent. Add zucchini and sauté until soft.

Spread onto toast, topped with thin slices of tomato and a sprinkling of fresh Parmesan. This one should be broiled, not grilled. Parmesan loves to broil.