

## Zucchini with Caramelized onions and Pasta

### Ingredients

2 TBS butter  
1 Large Vidalia (optional) Onion  
8 to 10 oz. Penne Pasta  
3-4 TBS extra virgin olive oil  
3 ½ medium zucchini (seeded and diced ¾ inch)  
¼ Cup parmesan cheese (Parmigiano Reggiano) grated  
1 TBS fresh chopped parsley (fine)  
Salt and Pepper to taste

- Melt Butter in skillet and ½ TBS of extra virgin olive oil over medium- low heat. Add onion and salt. Sauté until deep golden color. Remove and set aside
- Cook the pasta in salted water until tender- rinse under cold water.
- Heat oil in same skillet as onions were done in over med- high heat. Add zucchini. Sauté until crisp-tender. Add onions top the mix sauté 2 more minutes.
- Add veggie mix to pasta cheese and parsley. Toss and serve.

Time: 25 to 30 min.

Yield: 4 to 5 servings