



Sizzling Zucchini Matchsticks

Ingredients:

4 small zucchini, cut into very thin matchsticks
1/3 C. extra virgin olive oil
2 crushed cloves of garlic
1/2 C. sliced toasted almonds
1/3 lb. shaved Pecorino Romano
1 tsp. Kosher salt, 1/2 tsp. fresh cracked pepper
1/3 C. fresh basil *

Directions:

Heat the EVOO in a frying pan over medium high heat, until it begins to shimmer.

Add the garlic and stir quickly.

Add the zucchini match sticks and flash-fry for 5 minutes, making sure not to overcook.

Toss in the toasted almonds.

Remove from the heat and add salt, pepper and basil *chiffonade.

Arrange on a platter and top with Pecorino Romano shreds (optional).

Serve immediately.