

## Zucchini with Parmesan

*4 servings*

1 teaspoons coconut oil or ghee

2 pounds zucchini, (about 4 medium), sliced 1/4 inch thick

1/8 teaspoon salt

Freshly ground pepper, to taste

1/2 cup finely shredded Parmesan cheese, (1 ounce)

Olive oil

Heat oil in a large nonstick skillet over medium heat. Add zucchini and cook, stirring every 2 to 3 minutes, until tender and most of the slices are golden brown, about 25 minutes. Reduce heat to medium-low, sprinkle with salt and pepper; stir to combine. Sprinkle with cheese, cover and cook until the cheese is melted, 1 to 2 minutes more. Serve warm with a drizzle of olive oil.