

Zucchini and Tomatoes

Ingredients:

Serves 4

2 tablespoons olive oil
2 cloves garlic, minced
1 jalapeno pepper, finely chopped
2 medium zucchinis chopped into ½ inch pieces
2 medium tomatoes, seeded and chopped into ½ inch pieces
4 medium radishes, sliced thin
½ teaspoon cumin
¼ teaspoon red pepper flakes
Salt and pepper to taste
4 tablespoons water

Preparation:

Warm the olive oil in a large frying pan and sauté the garlic for 3 minutes over medium low heat making sure it does not burn. Add the jalapeno pepper and the chopped zucchini and cook for 5 minutes until the zucchini softens. Add the tomatoes, radishes, cumin and red pepper flakes and stir often until the vegetables are tender and the flavors melded. Add a tablespoon or 2 of water if the mixture begins to dry. Adjust the seasonings and add salt and pepper to taste. The dish is now ready to serve, but as an alternative you can put it in a casserole dish, sprinkle a mixture of bread crumbs and Parmesan cheese on top and finish under the broiler until the topping turns color. This is a simple accompaniment to summer's barbecued ribs and chicken and invaluable when the zucchini patch begins to grace us with its endless bounty.

Enjoy!