

Parmesan Lemon Zucchini

Prep Time 5 minutes

Yield 4 servings

Cook Time 10 minutes

Total Time 15 minutes



The most amazing zucchini side dish made in 10 min or less. It's so easy and effortless, you'll want to make this every single night!

Ingredients

- 3 tablespoons unsalted butter
- 2 cloves garlic, minced
- 4 zucchinis, thinly sliced to 1/2-inch thick rounds
- 1/2 teaspoon dried thyme
- Zest of 1 lemon
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup grated Parmesan
- 2 tablespoons freshly squeezed lemon juice, or more, to taste

Instructions

- Melt butter in a large skillet over medium high heat. Add garlic to the skillet, and cook, stirring frequently, until fragrant, about 1 minute.
- Working in batches, add zucchini, thyme and lemon zest. Cook, flipping once, until golden, about 1-2 minutes on each side; season with salt and pepper, to taste.
- Serve immediately, sprinkled with Parmesan and lemon juice.

Notes

Adapted from [Brooklyn Supper](#)

<http://damndelicious.net/2014/07/04/parmesan-lemon-zucchini/>