

### **Zucchini with chopped tomatoes**

1 tsp margarine  
2 small onions, chopped  
4 small (6-inch) zucchini, thinly sliced  
2 tomatoes, chopped  
Black pepper, to taste

In a large nonstick skillet, melt margarine over medium-high heat. Add onions; sauté until softened. Add zucchini; sauté 2 minutes. Add tomatoes; cook 3-5 minutes, or until zucchini is tender-crisp. Season with pepper, and serve.

Toss vegetables with hot pasta and serve.

### **Zucchini and tomatoes with pasta**

16 oz medium-sized pasta  
6 tbsp olive oil  
2 garlic cloves, crushed  
2 medium zucchinis, halved lengthwise and in ¼ -inch slices  
2 fresh tomatoes, diced  
½ tsp crushed red pepper flakes  
¼ c chopped fresh basil  
1 (6 oz) can sliced black olives  
Salt and black pepper, to taste

Cook pasta according to package directions. When done, drain and keep hot.

Meanwhile, heat oil in skillet over medium heat. Sauté garlic and zucchini until tender, 3-5 minutes. Add tomatoes, pepper flakes, basil and black olives; season with salt and pepper. Simmer 10 minutes.