



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ZUCCHINI ROMA

1 pound zucchini (about 2 medium)
2 tablespoons butter or margarine
2 ounces (1/2 cup) shredded mozzarella
cheese

1/3 cup Italian style breadcrumbs
1/2 teaspoon Italian herb seasoning
1/4 teaspoon salt

1. Rinse zucchini and pat dry; do not peel.
2. Cut ends off zucchini. Discard ends.
3. Cut zucchini in half lengthwise and slice into 1/2-inch thick slices.
4. In large skillet over medium-high heat, melt butter. Add zucchini slices and cook until crisp-tender, about 4 minutes.
5. In small bowl, combine remaining ingredients. Sprinkle crumb mixture over zucchini in skillet.
6. Cover skillet and let stand for 1 to 2 minutes or until cheese is melted.

Makes 4 – 6 servings.

