

CHILI LIME ZUCCHINI



SERVING SIZE

2



INGREDIENTS

ITEM

Zucchini, Diced
Extra Light Olive Oil
Fresh Lime Juice
Ground Fresh Chili Paste
Salt

QUANTITY

3 Cups
1 Tbsp.
1 Tbsp.
1 Tsp.
To Taste



PREPARATION

- Heat the olive oil in a large sauté pan over medium-high heat.
- Add the diced zucchini to the pan and cook for 4-5 minutes, stirring occasionally, until it becomes tender. Avoid overcooking.
- Add the lime juice and ground fresh chili paste to the pan.
- Stir well and cook for an additional 1-2 minutes to infuse the flavors into the zucchini.
- Season with salt to taste. Stir and cook for another 30 seconds to ensure all flavors are well combined.
- Remove from heat and serve. Enjoy!