

Gnome Cooking

MINTED ZUCCHINI COINS

- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 2 pounds zucchini, cut into $\frac{1}{2}$ -inch-thick rounds
- $\frac{1}{4}$ cup white wine vinegar
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 to 2 tablespoons fresh mint, chopped

Heat oil and butter in a large heavy skillet over medium-high heat until foam subsides, then cook zucchini, stirring occasionally, allowing each side to turn golden brown.

Add vinegar and salt and cook, shaking skillet, until vinegar has evaporated. Remove from heat; toss in mint. Add pepper and toss.

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