

## ZUCCHINI, SHALLOTS, RED PEPPER AND TOMATO STRIPS

2 zucchini

1 red pepper

2 T. olive oil

¼ t. salt

pepper

6 shallots thinly sliced

1 large peeled tomato cut into strips

2 T. parsley

1 T. lemon juice

Slice zucchini into 2-inch rounds and cut each round into six wedges. Cook zucchini and red pepper in olive oil for five minutes. Sprinkle with salt and pepper; add the shallots and cook another three minutes. Add the tomato strips, parsley and lemon juice. Cook for four minutes.

Excellent with lamb chops.

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