



JERNEJ KITCHEN

ZUCCHINI TOMATO SAUCE

Zucchini Tomato Sauce is a vegan sauce perfect for pasta, rice, and couscous and as a meatless side dish for roasts, steaks, and more.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	30	MINUTES

ZUCCHINI TOMATO SAUCE

- 2 tbsp olive oil
- 1 onion
- 3 garlic cloves
- 4 zucchinis
- 4 large tomatoes
- 3 tbsp chopped parsley

TOOLS AND EQUIPEMENT

- large skillet
- cutting board
- kitchen knife

Sponsored

SAUTÉ THE ONION

Place a large pan over medium heat. Add the olive oil and chopped onion. Sauté for 5 minutes, add minced garlic, and cook for a minute.

ZUCCHINI TOMATO SAUCE

Cut the zucchini and tomatoes into small cubes and add to the pan. Cook for 3 - 4 minutes, then add one tablespoon of chopped parsley. Season with salt and pepper to taste. Stir to combine, cover with a lid, and cook for 10 - 15 minutes for the vegetables to soften. Stir in the rest of the parsley and serve.