

# Sautéed Zucchini and Cherry Tomatoes

## Ingredients

- 2 tablespoons **extra-virgin olive oil**
- 1 **red onion** (small, diced)
- 1 pound **zucchini** (2-3 medium, cut into 1/2-inch chunks)
- 1 pint **cherry/grape tomatoes**
- 2 cloves **garlic** (minced)
- 1 teaspoon **salt**
- 1/4 teaspoon **freshly ground black pepper**
- 1 tablespoon **basil** (fresh chopped, plus more for garnish if desired)

## Instructions

1. Heat the olive oil over medium heat in a large sauté pan. Add the red onions and cook, stirring frequently, until very soft and pale purple in color, 7-8 minutes. Do not brown.
2. Add the zucchini, tomatoes, garlic, salt and pepper and cook, stirring frequently, for 3-5 minutes, or until the zucchini are cooked but still crisp and the tomatoes have started to collapse, creating a little sauce. Stir in the fresh basil, then taste and adjust seasoning if necessary. Transfer to a serving dish and garnish with more fresh basil if desired.

Enjoy! 😊

<https://www.onceuponachef.com/recipes/sauteed-zucchini-and-cherry-tomatoes>