

Potato Zucchini Sauté serves 6

- 6-8 small (1-2") new red potatoes, sliced thinly
 - 1 tablespoon olive oil
 - 1 tablespoon butter
 - 1 medium onion, diced
 - 1/2 teaspoon chili powder (I like Penzey's; choose your style.)
 - 1/2 teaspoon kosher salt
 - 1/2 teaspoon freshly ground black pepper
 - 1/2 teaspoon dried oregano
 - 1 each: small zucchini and yellow squash, sliced thinly
 - 2 garlic cloves, minced
 - Garnish, optional: 1/4 cup each: diced fresh tomato and green pepper
1. In a large skillet or sauté pan, heat oil and butter. Add potatoes.
 2. Cook until potatoes brown on one side. Stir and turn potatoes. Add onions and dust with chili powder, salt, pepper, and oregano. Cook one minute and add squash and garlic.
 3. Cover and cook until potatoes are tender--perhaps a total of 35-40 minutes and squash is al dente or grandma done (your choice)--another 2-3 minutes.
 4. Serve garnished with tomatoes and peppers if desired.

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