



## ZUCCHINI

- 1 large zucchini (cut up in small quarters)
- 2 large green peppers or 5 banana peppers or jalapenos (diced)
- 1 large onion (diced)
- 4 or 5 garlic cloves (diced)
- 8 oz shredded mozzarella cheese or you can use combination of italian cheeses.
- 6 to 8 large basil leaves (chopped)
- 3 ripe tomatoes (diced)
- 1 can tomato paste (mix in a little water)
- 1 tablespoon sugar
- salt and fresh crushed black pepper.
- 1/2 cup olive oil.

In a large skillet, heat up the olive oil and saute onions and green peppers for about 5 minutes, then add the garlic and tomatoes.

Continue cooking until soft and almost golden, put in the diced zucchini and stir from time to time until almost tender.

Mix the tomato paste with a little water and sugar in a bowl and stir it in the pan with the vegetables.

Simmer everything until the tomato sauce absorbs the vegetables and thickens.

Top it with the cheese and cover the pan, until the cheese is melted all over and the sauce is thick.

Optional: at the end you can crack an egg over the vegetables while still cooking and cover pan for about 5 minutes until egg is cooked thoroughly and before you add the cheese.