

Smoked Sausage and Zucchini

Ingredients:

14 ounces smoked sausage, cut into bite-sized pieces
2 medium zucchini, cut into bite-sized pieces
2 small yellow squash, cut into bite-sized pieces
2 cups cherry tomatoes, cut in half
1 tablespoon olive oil
1 onion, diced
2 or 3 cloves of garlic, minced
1 1/4 teaspoons dried oregano



Directions:

In a large skillet (at least 12 inches), over medium heat, add olive oil and heat for about 1 minute.
Add smoked sausage and onion.
Cook for about 5 minutes, stirring occasionally.
Then add zucchini, yellow squash, cherry tomatoes, minced garlic and dried oregano.
Stir together.
Cook for 5 minutes, stirring occasionally.
Stir again and then cover with a lid.
Cook for an additional 7 minutes or until the zucchini is tender but still has some crunch to it. Check on it and stir occasionally.

Amy Lynn's Kitchen
www.amylynnskitchen.com

