



Zucchini in Tomato Sauce

I opened my fridge one evening to find a whole bunch of zucchinis. What to make?... what to make... I decided to throw this concoction together. It's kind of like a ratatouille, except that it's only zucchini and onions. The chopping will take you a few minutes, but with a good knife, it's virtually effortless. You can serve this over rice or as a stand-alone salad.

Ingredients:

- 1 large onion, diced
- 6 c peeled and diced zucchini
- 8 oz. tomato sauce
- 3 Tbsp olive oil
- 1/4 - 1/2 tsp salt
- 1/2 tsp garlic powder
- 2 Tbsp of sugar (or 2 packets of a sugar substitute, like splenda)

Directions:

1. Stirring occasionally, sauté the onion until it is translucent and golden.
2. Add the zucchini and let it cook in a covered pot until it is softened.
3. Remove lid, add the tomato sauce and stirring occasionally, simmer until liquid is reduced, about 30 minutes.