

## **Zucchini with Garam Masala**

### **Ingredients**

- 1 lb. zucchini, chopped in 1-inch pieces
- 3 Tbsp butter
- 1 tsp garam masala
- Salt to taste

### **Instructions**

1. Heat an enameled or cast iron pot over medium heat.
2. Add butter, allowing it to melt and begin to brown, about 5 minutes.
3. Add chopped zucchini. Stir to coat with butter. Sprinkle with salt.
4. Cook for 3 minutes, stirring occasionally.
5. Sprinkle with garam masala and stir to coat.
6. Cover and cook 4 minutes.
7. Remove lid and continue cooking to desired doneness. Remove from heat and serve.