



Recipe from the Cheyenne Botanic Gardens

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Zucchini with Green Chiles

From Cheyenne Botanic Gardens volunteer, Audrey Hayes

1 small onion, chopped
1 quart of zucchini, chopped to medium size pieces
2 cloves garlic, minced
1 can (10 oz.) dices tomatoes with green chilies
1 package (8 oz.) cheddar cheese, shredded
Bacon grease or olive oil

In a large skillet, sauté the onions in two tablespoons of bacon grease or olive oil. Add zucchini, garlic and tomatoes with green chilies. Add salt and pepper to taste. Cover and simmer until tender. Top with cheddar cheese and serve.

Hamburger can be added when sautéing the onions to make this a main dish.