**Sauteed Zucchini Strips**

**Ingredients from garden:**

Zucchini – 1-2

**Other ingredients:**

Butter – 2 tbsp.  
Oil – 2 tbsp.  
Garlic – 2 cloves

**Equipment needed:**

Peeler  
Frying pan  
Sharp knife  
Wooden spoon or tongs

**Method:**

1. Cut the ends off of the zucchini.
2. Peel thick ribbons using the peeler. Keep the ribbons.
4. Heat the oil and butter in the frying pan on a medium-high heat.
5. Sauté the garlic for a minute then add the zucchini and sauté for a 2-3 minutes.
6. Place in serving bowl.

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Focus keeper: ____________________________

Quiet Captain: ____________________________

Material Monitor: __________________________

Gate keeper: ____________________________