

Kung Pao Zucchini

Side dish for 4 to 6; 20 minutes

Saute aromatics

In a large skillet over medium-high heat, add olive oil and onions, cook until soft, 3 to 4 minutes. Season with salt and pepper to taste. Add garlic and ginger. Cook 2 minutes more.

Cook zucchini, finish

Lower heat to medium, add zucchini and cook until slightly softened, stirring occasionally, 4 to 6 minutes. Salt and pepper to taste. Stir in kung pao sauce until well combined, cook 2 minutes. Turn off heat, stir in cashews, let rest 10 minutes before serving.

MAKE IT AN ENTREE

Serve kung pao zucchini with 2 cups of cooked rice and 1 pound of sliced grilled chicken to make this recipe a full meal.

1 tablespoons **olive oil**

1 **onion**, diced

1 teaspoon **garlic**, minced

1 teaspoon **fresh ginger**, minced

3 cups **zucchini**, ½-inch diced

½ cup **kung pao sauce**

1 cup **cashews**

Illustration by Justin Gilbert
| For The Journal Gazette

