



Moroccan Spiced Zucchini

From dulcetcuisine.com

- 2 T olive oil
- 1/2 onion, finely chopped
- 1 t Dulcet Moroccan Cooking Spice & Rub
- 1 lb zucchini, large dice

Garnish:

- 1 T fresh parsley
- 1 T fresh cilantro
- 1 t fresh lemon juice

1. Combine the olive oil, onion and the Dulcet Moroccan Spice.
2. Toss the spice mixture with the zucchini and place into a baking dish.
3. Cover the dish and bake at 350 degrees for 10 minutes.
4. Uncover and bake an additional 10 minutes.
5. Garnish with lemon juice and fresh herbs.

Serves 2-4



Notes:
