ZUCCHINI AND TOMATOES

INGREDIENTS
- 1 medium zucchini
- 3 tablespoons olive oil
- 1 medium to large tomatoes
- A handful of basil leaves, torn
- Lemon
- Salt and Pepper to taste

DIRECTIONS
1. Cut the zucchini into thick fingers. Warm the oil in a deep pan and let the zucchini cook over medium heat for six to eight minutes or so, till they start to soften.
2. Chop the tomatoes roughly and add to the zucchini with the torn-up basil leaves, salt, pepper, and a good squeeze of lemon. Stir, cover with a loose-fitting lid, and let simmer for ten to twelve minutes, until the zucchini are totally tender and the tomatoes have cooked down to a basil-scented saucy slush. The colors should be bright, the zucchini softly yielding but not browned.
3. Salt and pepper to taste
4. Serve with crusty, French Bread.

Goes great with grilled chicken or fish, or toss it with some cooked pasta!