

# *Good Eats* *Recipes*

## **Zucchini in Pecan Butter**

### **What You Need:**

2 tablespoons unsalted butter

1/4 cup GOOD EATS Spicy pecans, coarsely chopped

1 lb zucchini, cut into 1/4-inch-thick matchsticks

1/2 cup parmesan curls (shaved with a vegetable peeler from a piece of parmesan)

### **Directions:**

Melt butter in a large heavy skillet over moderate heat, then cook pecans, stirring, until golden brown and butter is browned. Add zucchini with salt and pepper to taste and cook, stirring frequently, until just tender, about 10 minutes. Serve zucchini topped with parmesan curls.