

# Zucchini with Potatoes and Thyme

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*Adapted from Bon Appétit*

Recipe type: side dish, vegetarian, summer

Serves: 6

Time: 25 minutes



## Ingredients

- 4 tablespoons olive oil
- 1 ½ pounds potatoes, peeled, cut into ¾ inch cubes
- 3 cloves garlic, quartered
- salt and pepper
- 2 tablespoons fresh thyme leaves (or 2 teaspoons dried thyme)
- 1 ½ pounds zucchini, cut into ½ inch cubes

## Directions

1. Heat 3 tablespoons oil in large heavy skillet over medium-high heat.
2. Meanwhile, combine potatoes and garlic in large bowl; season with salt and pepper. Add mixture to hot skillet.
3. Cook potatoes on one side 3-4 minutes. Using a spatula, toss potatoes and cook until the cubes are light brown on each side and cooked through, 8-10 minutes.
4. Add thyme, toss, and transfer to a large bowl. Set aside.
5. Heat remaining 1 tablespoon oil in the same skillet. Add zucchini and season with salt and pepper. Cook until light brown and tender, 5-6 minutes.
6. Add to bowl with potatoes and toss to combine. Season to taste with salt and pepper. Serve warm or at room temperature.