



ZUCCHINI SKILLET

8 strips bacon, fried and crumbled
5 to 6 cups shredded zucchini
¼ cup diced green peppers
¼ cup diced onions
2 to 3 cups chopped tomatoes

2 tsp. salt
½ tsp oregano
2 cups shredded Mozzarella cheese

INSTRUCTIONS

In a large skillet, fry bacon until crispy. Set aside. Leave most of the bacon grease in skillet and layer zucchini, pepper, onions, salt and oregano in it. Cover and cook until zucchini is almost soft, 6 to 10 minutes. Add tomatoes and cook a few minutes until tomatoes are cooked. Add cheese and crumbled bacon. Remove from heat and cover until cheese is melted. Enjoy! Serves 8



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