

Cottonwood House Hearth



Linguine with Tomatoes and Zucchini

- 4 oz linguine, cooked and drained
- 1/3 cup butter
- 1/3 cup chopped onion
- 1 green pepper, seeded and cut into strips
- 2–3 cups sliced zucchini
- 4 medium tomatoes, peeled, seeded and cut into strips
- 1/4 cup chopped parsley
- 1/2 cup freshly grated Parmesan cheese
- 1/2 cup Gruyere or other Swiss cheese

Melt butter in a skillet and sauté onion for about 5 minutes. Add green pepper and cook a few minutes more. Combine with remaining ingredients, reserving a few tablespoons Parmesan cheese for top. Place in buttered 2 quart casserole and top with cheese. Bake covered at 350 degrees for 30 to 40 minutes, or until cheese is bubbling. Do not overcook.

