

Parmesan Lime Zucchini Coins

(Adapted from [babble](#))

3 – 4 large zucchini, trimmed and sliced into 1/2 inch coins

2 tablespoons butter

1/2 teaspoon sea salt

1/2 teaspoon fresh-ground white pepper

grated zest of 1 lime

juice of half a lime

1/4 cup grated Parmesan

In a large skillet, heat the butter over medium-high heat. As soon as the butter is melted and fragrant, add the coins, sea salt, pepper, and zest. Stir gently to prevent sticking, and then flip all of the coins after 5 minutes. Cook for another 5 minutes, and then remove coins to a bowl. Toss with lime juice and Parmesan, and serve.