SPICY SAUTÉED ZUCCHINI

**INGREDIENTS**
- 1 large or 2 small zucchini, cut into strips or rounds
- 2 tsp sesame oil
- salt & pepper, to taste
- 1/4 cup soy sauce
- 2 Tbsp sriracha
- 1 tsp honey
- (optional) 2 Tbsp sesame seeds

**DIRECTIONS**
1. In a large skillet, heat sesame oil over medium-high heat.
2. Add zucchini in single layer (you may need to cook in batches). Add salt and pepper, if desired. Cook until softened and browned, about 5 minutes, stirring occasionally.
3. Top with sesame seeds, if desired and serve immediately.
4. Store leftover in an airtight container for up to 4 days.

**Prep Time:** 5 min  
**Cook Time:** 8 min  
**Servings:** 2

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