Ingredients

* 16 TBS extra virgin olive oil
* 6 pounds Yukon Gold potatoes, cubed
* 2 onions, diced
* 12 garlic cloves, quartered
* 6 TBS fresh thyme leaves
* 3 pounds Zucchini, cubed
* Salt and pepper to taste

Procedure

1. Warm olive oil in a nonstick pan over medium heat.
2. Scrub the potatoes and chop into bite site pieces. Dice onions and add both potatoes and onions to the skillet.
3. Toss the potatoes with a wooden spoon and cook until golden brown on all sides, around 1- minutes. Stir constantly so they don’t burn.
4. In a mortar and pestle, grind a spoonful of salt and black peppercorns. Once the black pepper is ground, add the thyme leaves and continue to grind until it is pasty.
5. Chop the zucchini and add to the potatoes with the thyme mixture. Stir and cook for 3-5 more minutes. Remove from heat once zucchini and potatoes are soft, but not mushy.
6. Taste and season with salt and pepper accordingly.