

### **Sautéed Macintosh Apples with Fresh Thyme**

3 McIntosh apples

2 tablespoons butter

1 teaspoon fresh thyme, leaves

1 teaspoon grated lemon zest

Coarse salt and ground pepper

**Method:** Core apples. Cut each apple into 8 wedges; halve wedges crosswise. Heat 2 tablespoons butter in a large skillet over medium heat. Add apples and 1 teaspoon each fresh thyme leaves and grated lemon zest; season with coarse salt and ground pepper. Cook, tossing occasionally, until apples are just tender when pierced with the tip of a paring knife, 3 to 5 minutes.