Zucchiní Ribbons

**Ingredients**

4 small zucchiní, ends trimmed and cut in half to make
  2 short columns
2 teaspoons olive oil
¼ cup water
Directions

1. Using a peeler or a small knife, cut the zucchini into ribbons.
2. Put the zucchini, oil and water in large skillet and bring to a boil over high heat. Stir well and cook until the zucchini is tender, about 2 minutes.
3. Serve at room temperature.

Note: Sprinkle with crumbled feta cheese or finely grated parmesan cheese just before serving.