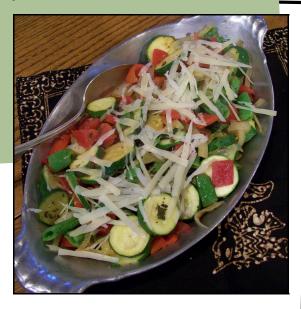


Sometimes it's challenging to come up with new ways to use the abundance of wonderful veggies that are available in the summer! This Italian Summer Skillet makes a tasty side dish to go with your grilled meat.

Italian Summer Skillet



Prep Time: 20 min. Yield: 6 servings

1 medium onion, halved and sliced

1 medium sweet red pepper, chopped

1 T. olive oil

3 medium zucchini, thinly sliced

1 garlic clove, minced

1-1/2 cups frozen peas or fresh edible pea pods

1 large tomato, chopped

1 t. minced fresh basil OR 1/2 t. dried basil

1/2 t. salt

1/4 c. shredded Parmesan cheese

In a large nonstick skillet, sauté onion and red pepper in oil for 2 minutes. Add zucchini and garlic; sauté 4-5 minutes longer or until vegetables are crisp-tender.

Add the peas, tomato, basil, and salt; cook and stir until heated through. Sprinkle with Parmesan cheese. Serve immediately.