



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.