

Zucchini Italiano



PREPARATION TIME

10 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

lasagna



When red bell peppers are out of season and expensive, you can substitute a small jar of drained, chopped pimientos in this recipe. Add them during the last 10 minutes of cooking.

SHOPPING LIST

- bell peppers • tomatoes
- zucchini

ON HAND

- olive oil • onions • garlic
- salt • pepper

INGREDIENTS

- 3 tablespoons olive oil
- 2 medium onions, chopped
- 3 cloves garlic, minced
- 2 medium red bell peppers, thinly sliced
- 3 large tomatoes, peeled, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3 large zucchini, diced

Make Ahead

You can prepare this dish up to 4 hours ahead. Keep covered in the skillet or a serving bowl.

♦ VARIATION

For a Mexican flavor, add 1 teaspoon ground cumin with the tomatoes during step 3.

1 Heat oil in a large skillet over medium-high heat; add onions and garlic. Cook, stirring occasionally, until onions are tender, about 5 minutes.



2 Add bell peppers to skillet. Cook until peppers begin to soften, about 5 minutes.



3 Add tomatoes, salt, pepper and zucchini to skillet. Reduce heat to medium-low. Cook vegetables, covered, until peppers and zucchini are tender, about 10 minutes.



Presentation Idea:

This colorful vegetable dish makes a beautiful addition to a party table when spooned over a platter of linguine or other pasta. Top with chopped basil.

SERVES **6**

COOKIN' *Express*

- When peeling tomatoes, instead of dunking them one-by-one in boiling water to loosen the skins, place all of them in a large bowl. Pour the boiling water over top. Once cool enough to handle, slip off the tomato skins.