



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
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Vegetable Parmesan Skillet Dinner

Serves 4

Ingredients:

- 2 Tbsp. olive oil
- 3 cloves minced garlic
- 1 small sweet onion, chopped
- 1 bell pepper, chopped
- 2 medium zucchini or 1 large, cut into cubes
- 1 small eggplant, cut into cubes
- 1 pint cherry tomatoes, chopped
- 2 heirloom tomatoes, chopped
- ½ cup parmesan cheese, grated
- 2 cups pasta sauce
- 1 cup shredded mozzarella cheese

Directions:

1. In a large skillet heat the olive oil and add the garlic, onion and bell pepper and sauté for 5 – 6 minutes. Then add the zucchini and eggplant and sauté for 5 – 6 minutes.
2. Next add the chopped tomatoes and let the vegetables cook down for approximately 20 minutes on medium heat, until the vegetables are all tender.
3. Add the parmesan cheese and pasta sauce. Stir and heat through.
4. Top the skillet with the mozzarella cheese, cover and melt the cheese.

Serving suggestion – Serve over pasta or with a slice of garlic toast.