

## Extreme zucchini



Recipe credit

Adapted from the Fruits & Veggies — More Matters® [Extreme Zucchini](#)

## About this recipe

Serves

4

Serving size

1/2 cup

Time to make

15 minutes preparation; 20 minutes cook time

Special criteria

[Vegetarian recipes](#)

## Ingredients

- 1 cup zucchini, with skin, cut into 1 inch chunks
- 1 medium tomato, chopped into 1 inch chunks
- 1/4 cup yellow bell pepper, diced
- 1/4 cup onion, diced
- 1/2 tablespoon low-fat mayonnaise
- Optional: Salt and pepper
- Optional: Shredded parmesan cheese

## Directions

1. Combine first 4 ingredients in a small saucepan.
2. Cook on medium-low heat until vegetables are tender, about 20 minutes, stirring occasionally.
3. Remove from stove top and mix in the mayonnaise.
4. Add salt and pepper to taste, if desired.

## Tips and variations

Try substituting other types of summer squash and other colors of peppers for this recipe.

Experiment with flavors by adding herbs such as basil, marjoram, or thyme. Use 1/2 teaspoon dried or 1 1/2 teaspoon chopped fresh herbs.

## Nutritional info

Calories

19

Total fat

0.4 g

Saturated fat

0.1 g  
Cholesterol  
0 mg  
Sodium  
22 mg  
Total carbohydrates  
4 g  
Dietary fiber  
1 g  
Protein  
1 g

## View other recipe categories

- [Beverages](#)
- [Breads](#)
- [Breakfast](#)
- [Main dishes](#)
- [Salads](#)
- [Seasonings and salsa](#)
- [Side dishes](#)
- [Snacks and sweets](#)
- [Soups](#)

## You may also like

[\*\*Lemon carrots\*\*](#)

