

**Submitted by:** MARY E KULIN

**Recipe Name:**

Tuscan Skillet Supper - 2 servings

**Ingredients:**

2 tsp olive oil  
1/2 cup (2 oz.) shredded part skim mozzarella cheese  
1 1/4 cups chopped zucchini  
1/2 cup sliced onion  
1/2 cup chopped celery  
1/2 cup diced red bell pepper  
1 tsp. oregano  
2 garlic cloves, minced  
1 cup diced tomato  
1 (15 oz) can cannellini beans (or other white beans) rinsed and drained  
2 rosemary sprigs (optional)  
1 cup chopped spinach  
1/4 tsp salt  
1/8 tsp black pepper

**Directions:**

Heat oil in a large skillet over medium high heat. Add zucchini and next 5 ingredients; saute 10 min. Stir in tomatoes, beans and rosemary. Cook 5 min., stirring frequently.

Add spinach, salt and pepper. Cook 1 min. or till spinach wilts. Sprinkle with cheese, cover and let stand 1-2 min. or until cheese begins to melt.

Remove from heat. Discard rosemary.

\* This is a meatless meal, but it is also a delicious way to use leftover diced smoked ham.