Eat Smart • Move More

Italian Mixed Vegetables

Prep Time: 5 minutes **Total Time:** 20 minutes









Ingredients

Parmesan cheese

2 tomatoes, chopped 2 summer squash, sliced ½ bell pepper, chopped ¼ cup light Italian salad dressing ¼ cup reduced fat grated

•	erving 73.88g
Amount per serving Calories	45
% Da	aily Value
Total Fat 1.5g	2%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol <5mg	2%
Sodium 240mg	10%
Total Carbohydrate 7g	3%
Dietary Fiber 2g	7%
Total Sugars 5g	
Includes g of Added Sugars	
Protein ³ g	
Vitamin D 0mcg	0%
Calcium 80mg	6%
Iron 1mg	4%
Potassium 397mg	8%

2,000 calories a day is used for general nutrition

Nutrition Facts

Directions

- Mix vegetables and salad dressing together in a microwave-safe baking dish.
- Cook vegetables in a microwave on high for 10 minutes, stirring every 2-3 minutes.
- Sprinkle Parmesan cheese over the vegetables and allow to melt before serving.

Quick Tips

- Try our Homemade Italian Dressing recipe, in place of store-bought.
- For a different flavor, add other vegetables such as, broccoli or cauliflower.
- You choose what variety of summer squash to use. There are many options available.

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(Recipe adapted from: https://www.myrecipes.com.)