



Total Time
55 MIN.

Serving & Size
1/2 CUP

Difficulty
EASY

Yields
10

Bacon, onions, and fresh zucchini combine to make this delectable complement to any meal! Serve over vegetables or try it as a side dish for meat and poultry. Made with Pace® Salsa Base .

Nutrition Facts

Serving Size	1/2 CUP	
Amount Per Serving		
Calories 90		
	% Daily Value	
Total Fat 5.2g		8%
Saturated Fat 1.9g		10%
Cholesterol 9mg		3%
Sodium 218mg		9%
Total Carbohydrate 7.5g		3%
Dietary Fiber 1g		4%
Protein 3.2g		6%
Vitamin A 2%	Vitamin C 12%	
Calcium 4%	Iron 2%	

INGREDIENTS

	WEIGHT	MEASURE
bacon, sliced into 1/2" pieces	4 oz.	4 slices
onion, chopped	11 oz.	2 cups
zucchini, diced		2 cups
white potato	5 oz.	1 cups
Pace® Salsa Base		1/4 cups
sugar		2 tsp.
dried oregano leaves		1 tsp.
tomato, diced	7 oz.	1 cups
Parmesan cheese, grated		1/4 cups

INSTRUCTIONS

1. Fry until crisp. Remove from skillet; reserve.
2. Add to skillet; cook until tender but not brown.
3. Add zucchini, potato, salsa base, sugar and oregano. Cook over medium-high heat, stirring frequently, until vegetables are crisp-tender, 5 to 7 minutes.
4. Add tomato and reserved bacon; heat through. CCP: Heat to 165°F. or higher for 15 seconds.
5. Sprinkle cheese evenly over vegetables. CCP: Hold at 140°F. or higher. Portion using 4 oz. ladle (1/2 cup).



TIP

Serving Suggestions: Perfect as an accompaniment/ side to meats and poultry. Rest Milanese- style veal cutlets on red potato gratin with a side of Italian Garden sauté. Omit the bacon for a zesty vegetarian side dish.