

# Succotash

4 tsp olive oil  
1 red bell pepper, seeded and diced  
½ medium zucchini, diced  
½ onion, diced  
1 garlic clove, finely chopped  
1 tomato, seeded and diced  
1 cup cooked green lima beans  
1 cup fresh or thawed frozen corn kernels  
2 tbsp chopped flat-leaf parsley  
1 tsp paprika  
½ tsp salt  
½ tsp freshly ground pepper  
¼ tsp dried marjoram

In a medium nonstick skillet, heat the oil. Sauté the bell pepper, zucchini, onion and garlic until wilted, about 8 minutes. Add the tomato, sauté 2 minutes.

Stir in the remaining ingredients. Reduce heat and simmer, covered, until the flavors are blended, about 10 minutes.

*Courtesy of Anne Richmond*

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