

## Italian Succotash

(12 servings)



### Ingredients:

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3 tbsp butter  
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1 lg white onion, cut into 1/2" pieces (about 2 1/2 cups)  
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4 med Zucchini, cut into 1/2" cubes  
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1 lg red Bell pepper, cut into 1/2" pieces  
(about 1 1/2 cups)  
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1 lg orange Bell pepper, cut into 1/2" pieces  
(about 1 1/2 cups)  
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1 (10 oz) package frozen Lima beans  
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1 (10 oz) package frozen corn kernels  
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1 tbsp minced fresh Marjoram  
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Kosher salt  
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### Preparation:

Melt butter in heavy large skillet (preferably cast iron) over medium-high heat.

Add onion; cook until golden, about 5 minutes.

Add zucchini and peppers; cook until beginning to soften, stirring often, about 5  
10 minutes.

Add Lima beans and corn; cook until heated through, stirring constantly, about 5  
minutes.

Mix in Marjoram and season with coarse salt and black pepper.

Serve with the potatoes and the meat.