2016 Recipe Challenge Winner!
Veggie Cassoulet

**Ingredients:**

- 2 tablespoons Olive oil
- 1 large Onion, diced
- 2 large Carrots, sliced
- 2 large Zucchini, sliced
- 4 cloves Garlic, minced
- 4 cups Swiss Chard or other greens, chopped
- ¼ cup Water
- 2-15 ounce cans Cannellini or white beans
- 1-15 ounce can Diced tomatoes
- 2 teaspoons Sage
- 2 Bay leaves
- 4 tablespoons Parmesan Cheese
- Salt and pepper to taste

**Instructions:**

1. Preheat oven to 400 degrees.
2. Add olive oil to large pan and heat over medium heat.
3. Add and sauté onions, carrots, zucchini, and garlic until soft. Add salt and pepper to taste.
4. Add Swiss chard with ¼ cup water and cover. Cook greens until wilted.
5. Add diced tomatoes, beans (with liquid), sage, and bay leaves and stir. Let simmer for 5 minutes.
6. Remove bay leaves and transfer mixture to oven safe pan. Cover with foil and cook for 10 minutes.
7. Uncover, sprinkle cheese over top and cook uncovered for 20 minutes until cheese is brown.
8. Remove from oven and let cool for 5-10 minutes, then serve.

Chef notes: Serve with warm crusty bread.

**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Calories</th>
<th>Calories from Fat 60% Daily Value*</th>
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<tbody>
<tr>
<td>1.5 cups (364 g)</td>
<td>280</td>
<td>Total Fat</td>
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<td>Saturated Fat</td>
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<td>Sugars</td>
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Vitamin A 180% . Vitamin C 50% . Calcium 20% . Iron 30% 

*Percent Daily Values are based on a 2,000 calorie diet.

**Disclaimer:** Nutritional values are an estimate utilizing the NutritionistPro software. Cost is estimated based on current food costs.