

## ZUCCHINI VERDE FETTUCCINE

1/2 lb. lean ground beef or lamb  
1/2 cup chopped onion  
1 clove garlic, minced  
2 Tbsp. olive oil  
2 cans (15 oz. each)  
GOLDEN GRAIN Marinara  
Sauce

1 tsp. salt  
1/4 tsp. pepper  
3 cups cut zucchini  
1/2 cup stuffed olives, halved  
1/4 cup minced parsley  
1 pkg. (10 oz.) GOLDEN GRAIN  
Spinach Fettuccine

Saute meat, onion and garlic in oil. Add Marinara Sauce, salt, pepper; heat to boiling. Add zucchini; simmer, covered, 5 minutes or until tender. Stir in olives and parsley; heat through. Cook Spinach Fettuccine as directed. Serve sauce over cooked Fettuccine. Garnish with grated Parmesan cheese, if desired. Makes 6 (1-1/4 cup) servings.