**Mediterranean Fish**

1 cup favorite marinara sauce

2 medium zucchini, chopped

4 striped bass fillets (about 1.5 pounds total)

2-4 fillets of speckled trout or favorite mild fish

¼ teaspoon each salt and freshly ground pepper

1 Tablespoon olive oil

2 cloves garlic, chopped

¼ teaspoon crushed red pepper

1 pound fresh spinach

1/8 teaspoon salt

In a 10-inch skillet, combine marinara sauce and chopped zucchini, 2 cloves garlic and crushed red pepper, heat to simmering on medium heat.

Sprinkle 4 speckled trout fillets with salt and pepper; add to simmering sauce. Cover; cook 7 minutes or until fish is just opaque throughout. While fish cooks, in a 5-qt saucepot, heat 1 tablespoon olive oil on medium. Add spinach and salt. Cover, cook 5 minutes or until spinach has wilted, stirring occasionally. On plates, top spinach and sauce with fish. Makes: 4 servings.