Fresh Vegetable Medley

Ingredients

- 2 tablespoons butter or margarine
- 1 large onion, sliced
- 1 large green pepper, cut in strips
- 2 pounds zucchini, sliced
- 3 large ripe tomatoes, quartered
- 2 tsp salt
- 1 tsp basil
- 1 tsp oregano
- 1/2 tsp pepper

Instructions

1. In a 10-inch skillet, melt butter over medium heat.
2. Add onion and green pepper and sauté until tender.
3. Add zucchini, tomatoes, salt, basil, oregano, and pepper; toss gently; cover.
4. Continue cooking over medium heat until steam appears around lid, then turn heat to low and cook all the vegetables a total of 10 to 15 minutes, depending on preference.
5. Remove cover and continue cooking until vegetables are tender and most of the liquid evaporates, about 5 minutes.
6. Yields 4 to 6 servings.

FRESH VEGETABLE MEDLEY

2 tablespoons butter or margarine
1 large onion, sliced
1 large green pepper, cut in strips
2 pounds zucchini, sliced
3 large ripe tomatoes, quartered
2 teaspoons salt
1 teaspoon basil
1 teaspoon oregano
½ teaspoon pepper

In a 10-inch skillet, melt butter over medium heat. Add onion and green pepper and saute until tender. Add zucchini, tomatoes, salt, basil, oregano and pepper; toss gently; cover. Continue cooking over medium heat until steam appears around lid, turn heat to low and cook all the vegetables a total of 10 to 15 minutes, depending on preference.

Remove cover and continue cooking until vegetables are tender and most of the liquid evaporates, about 5 minutes. Yields 4 to 6 servings.

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