

MS. RUTH'S SAUTEED VEGGIES

INGREDIENTS:

- 1 medium size onion, diced
- 1 jalapeno, minced
- 4 - 5 cloves of garlic, minced
- 1/2 bag shoestring carrots
- 1 bag small multicolored baby bell peppers
 - Cut up 3 - 4 peppers of each color
- 2 - 3 stalks of celery, diced
- 1 poblano pepper, diced
- 2 small zucchini, sliced into rounds
- 2 small yellow squash, sliced into rounds
- 1-8 oz. container sliced mushrooms (optional)
- 1 large chicken bouillon cube
- Olive oil and salted butter



DIRECTIONS:

1. In a large skillet or pot, add enough olive oil to cover the bottom. Add 1/2 stick salted butter.
2. Add all vegetables except zucchini and squash, and saute until tender. Add the bouillon cube while sauteing.
3. Once veggies are tender, add the zucchini and squash. Lastly, add the mushrooms, if using. Salt & pepper to taste. Enjoy!

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Tips:



Add small amounts of water if vegetables start to stick while cooking.

Adding the squash and zucchini after other vegetables have already sauteed leaves them with some nice texture and prevents them from getting too mushy.

Feel free to add bay leaves and/or thyme for additional flavor. If you want a little more kick, add some crushed red peppers.