

**ANOTHER FRESH RECIPE FROM WNEP...**

**HERBED VEGETABLE COMBO**

2 Tbsp. water

1 cup zucchini squash, thinly sliced

1¼ cup yellow squash, thinly sliced

½ cup green pepper, cut into 2-inch strips

¼ cup celery, cut into 2-inch strips

¼ cup onion, chopped

1/8 tsp. garlic powder



½ tsp. caraway seed

1 med. tomato, cut into 8 wedges

1. Heat water in large fry pan.
2. Add squash, green pepper, celery, and onion.
3. Cover and cook over moderate heat until vegetables are tender-crisp—about 4 minutes.
4. Sprinkle seasonings over vegetables. Top with tomato wedges. Cover and cook over low heat until tomato wedges are just heated—about 2 minutes.

Makes 4 - ¾ cup servings.