

Confetti! Fun! Bright & Beautiful!

Confetti Vegetables add color to your plate, and tingle to your taste buds. This recipe adapts to the seasons, so go with your flow. Enjoy!

Confetti Vegetables

3 Tablespoons Butter
3 Tablespoons Olive Oil
1 bunch scallions, finely chopped
1 large Yellow Bell Pepper,* diced
1 large Red Bell Pepper,* diced
2 Summer Squash, diced
2 small Zucchini, diced
Salt and Pepper
4-6 large Collard greens, also use stems, finely chopped
1 Tablespoon, or more, chopped Fresh Basil,
[or 2 teaspoons Fresh Thyme, or 1 teaspoon dried Herbes de Provence]

In a wok, or large sauté or saucepan, melt butter over medium heat. Stir 2-3 minutes, or until butter lightly browns. Watch carefully, burns fast! Add olive oil and chopped scallions; stir a few minutes to sweat scallions.

Add all diced vegetables, except collards; season with salt and pepper. Continue to stir over medium high heat, for about 6-8 minutes. Add chopped collards and herbs. Stir 4-5 minutes, or until vegetables are crisp-tender. Add salt, if needed. [Cooking times vary with the size of your dice!]

Serves: about 6-8 side dishes, or 4-6 main dishes.
Serve as a base for grilled chicken, fish or sliced steak.

* **Variations:** In summer season, add diced Shishito, Banana, or Italian Frying peppers. And/or, a touch of finely chopped hot Cayenne, Jalapeños, Poblano, or Serrano.

* **Substitutions:** fresh corn kernels, finely chopped green beans, chopped garlic scapes, young carrots, diced eggplant, and a few cherry tomatoes [added last minute!] are excellent, too!