

Zucchini Medley©

Ingredients:

4 oz.	butter
4-5	zucchini (about 1 1/4-1 1/2 lbs.), cut in half lengthwise and then into slices with a krinkle knife
1 lb.	frozen corn
2-3 tsp.	lemon pepper
1-1 1/2 tsp.	fajita seasoning
1 lb.	Birds Eye™ Small Whole Onions
4 stalks	celery, sliced

Method:

Spray a large pot with Pam™. Melt butter and sauté zucchini 2-3 minutes. Add frozen corn, lemon pepper and fajita seasoning. Heat until corn is defrosted and hot.

Meantime, steam frozen onions and celery in a covered microwaveable bowl for six minutes. Do not add any water.

Mix onions in with zucchini mixture and heat thoroughly. Garnish with parsley if desired. Do not overcook.

***Hint:** If you cannot find the pearl onions...fry one large sliced onion with celery and zucchini. Add corn to the zucchini and heat through.*

