

Mixed Summer Vegetables

Francie Potter

Ingredients

- ½ cup chopped onion
- 1 clove garlic, minced
- 2 tablespoons butter or margarine
- 2 cups coarsely chopped zucchini
- 2 cups fresh corn kernels
- 2 cups peeled, seeded and chopped tomato
- 2 to 3 tablespoons fresh, snipped basil, or 2/3 teaspoons crushed, dried basil
- salt and pepper to taste



Directions

In a 10-inch skillet, cook the onion and garlic in the butter until tender, but not brown.

Add the zucchini, cook and stir over medium heat; about 3 minutes.

Stir in the corn; cook and stir 2 to 3 minutes more.

Stir in the tomato and basil.

Cook 1 minute more or until vegetables are heated through, but tomatoes are still firm.

Season to taste with salt and pepper

Makes 6-8 servings.