

# California Vegetable Bowl

*amazing veggies* 

## Directions

1. Heat olive oil over medium heat. Sauté chopped onion until tender.
2. Add chopped red bell pepper to onions and sauté until tender.
3. Add corn kernels and sliced zucchini to onions and peppers and sauté only 2-3 minutes until tender crisp.
4. Season with salt and pepper.

## Ingredients

- 2 Tbsp. olive oil
- 4 cups zucchini, sliced
- 1 ½ cups corn kernels
- ½ cup onion, chopped
- 1/3 cup red bell pepper, chopped
- ½ tsp. salt
- ¼ tsp. black pepper

**EXTENSION**   
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