

Garden Stri-Fry

Ingredients

honey.com/nhb/recipes/recipe-details?RecipeID=1223

- 1 tablespoon vegetable oil
- 1 clove garlic, minced
- 1 small onion, sliced
- 3 medium zucchini, julienne
- 1 medium yellow squash, julienne
- 1 large carrot, julienne
- 1/4 cup honey
- 2 Tablespoons lemon juice
- 1 teaspoon salt
- 1 teaspoon pepper

Method

Heat oil in a heavy skillet or stir-fry pan over high heat. Add garlic and onion and cook until fragrant, 1-2 minutes. Add zucchini, yellow squash, and carrot and stir-fry until vegetables are crisp-tender. Drizzle with honey and lemon juice and stir. Season with salt and pepper. Yields 6-8 servings.