

Farmer's Skillet

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Ingredients

2 tbsp extra virgin olive oil
1 lb red potatoes, cubed
1 clove garlic, minced
1 zucchini, diced
½ red onion, sliced thin
1 cup fresh green beans chopped into 1" pieces
1 cup mushrooms sliced
½ cup corn (optional)
3 medium tomatoes, chopped
½ cup vegetable broth
2 tbsp dried herbs of your choice (thyme, rosemary, oregano, basil, cumin etc)
¼ tsp sea salt

Directions

1. Sauté onions in olive oil until translucent
2. Add zucchini, potatoes, green beans, mushrooms, sauté 5 minutes longer
3. Add broth, bring to a boil and simmer 10 minutes
4. Add corn, tomato, herbs and salt, cover and continue to simmer until potatoes are tender

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