

CopyCat Bahama Breeze Vegetable Saute

Ingredients

2 teaspoons extra-virgin olive oil
1 clove garlic, minced
1/2 red bell pepper, julienne
1/2 yellow bell pepper, julienne
1/2 green bell pepper, julienne
1/2 chayote squash, seeded and sliced
1 stick celery, sliced
1/4 cup chicken broth
8 mushrooms, sliced
1 teaspoon fresh thyme, chopped
1/4 teaspoon white pepper
2 tablespoons dry white wine
1/2 teaspoon salt

Directions

Saute vegetables in olive oil over high heat, stirring often for 3 to 4 minutes. Reduce heat to low and add remaining ingredients.

Cook, stirring often, for 2 more minutes and remove from heat.