

# 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.