

# Gnome Cooking

## PAN-COOKED VEGETABLE CONFETTI

*A wonderful and different way to combine seasonal veggies.*

- 4 tablespoons vegetable oil, plus more as needed
- 4 scallions, chopped
- 2 pounds seasonal vegetables, peeled, trimmed and grated
- 1 tablespoon minced ginger or garlic
- 1 tablespoon curry powder

Heat 2 tablespoons of oil over medium-high heat. When oil begins to smoke, add scallions, vegetables, ginger or garlic and curry powder. Cook, stirring, until vegetables begin to brown, about 10 minutes. Add salt and pepper to taste. Serve.

*Note: Think about color and texture as you pick your combinations—winter squash, potatoes, beets and turnips are hearty, summer squash and cabbage are more tender. And I like to add asparagus, peas and/or green beans to the grated vegetables when they are in season.*

Find more delicious recipes using local produce at [www.HomegrownMinigolf.com](http://www.HomegrownMinigolf.com).



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