



Zucchini and Green Bean Sauté

Serving: 1

Veg

Ingredients

- Olive oil - 1 tsp
- Zucchini - 1 (halved and thinly sliced)
- Green beans - 10 (cut it in to bite size pieces)
- Scallion or Onion leaves - 2 tbsp chopped
- lemon juice - 1 tsp
- Salt to taste
- pepper - to taste
- red chilli flakes

Preparation Method

- Heat a large skillet over medium-high heat and drizzle the olive oil. Add zucchini, green beans, salt and pepper to the pan.
- Sauté, stirring frequently, until vegetables become bright green and crisp-tender, about 7-9 minutes.
- Remove from heat and stir in scallions or onion leaves , lemon juice and garnish with red chili flakes to serve.