Zucchini Salad

Ingredients:

- 1 1/2 medium zucchini, sliced
- 1 medium onion, chopped
- 1/2 large green bell pepper, chopped
- 1/2 chicken (or beef) bouillon cube
- 1 1/2 tablespoons vegetable oil
- 1 1/2 tablespoons cider vinegar
- 1 cup kidney beans, drained (optional)
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper

Directions:

1. Cook zucchini, onion, green bell pepper, and chicken bouillon cube in vegetable oil for 5 minutes (or longer, to your taste).
2. Add kidney beans. Heat through, then remove from heat.
3. In a small bowl, mix remaining ingredients. Add to zucchini mixture. Stir.
4. Serve warm, or refrigerate for later to use as a cold salad.

Yields about 6 servings.

Source: Recipe from Broome County CCE