



Marinated Young Spring Vegetables

Create a colorful rainbow with your favorite baby vegetables

- 5 to 6 cups baby vegetables, trimmed
(We used petite halved potatoes, baby broccoli, red peeled pearl onions, baby carrots, halved radishes. Fresh multi-colored bell peppers in strips)
- 1/2 cup olive oil
- 1/4 cup white wine vinegar
- 2 bay leaves
- 1 teaspoon coarse kosher salt
- 1 teaspoons ground black pepper
- 1/2 teaspoon fennel seeds
- 1/2 teaspoon dried oregano
- 1/8 teaspoon dried crushed red pepper

Trim and wash vegetables; cut into desired longer shapes.
Steam cook or microwave cook all vegetables separately until tender. Place steamed vegetables in large bowl when cooked. Do not cook the pepper strips.

In medium saucepan, cook oil, vinegar, bay leaves, salt, black pepper, fennel seeds, oregano, and crushed red pepper until starts to boil; stir to dissolve salt. Pour over vegetables; toss to coat. Set aside for about 15 minutes; stir occasionally. Remove and discard the bay leaves. Serve vegetables warm or at room temperature. Serves: 4 to 6

Recipe Inspired by: <https://www.bonappetit.com/recipe/marinated-baby-vegetables>

Cook's Note: If you use more vegetables or want to let the vegetables marinate for a longer time, double the recipe for the marinade.

About the Recipe: I like the idea that any baby vegetables can be used to create this colorful side dish. Baby vegetables cook quickly in the microwave on high power, and they are naturally tender, so no peeling is necessary. Let your wild style create a fun veggie dish.