

Rainbow Vegetable Medley



Ingredients:

Peppers - 1 each, red, green, yellow (cut in strips)
6 bunches baby rainbow carrots
2 large leeks (cut in half lengthwise and then into pieces about 1 1/2 inches in size)
3 T unsalted butter
Kosher salt
2 t lemon zest, finely grated
1/2 t nutmeg, freshly grated
Freshly ground pepper
1/2 c assorted fresh herbs (basil, parsley, tarragon, mint, chives, etc.)
1 t fresh lemon juice

Directions:

Remove carrot tops and scrub rather than peel. Cut them in half lengthwise. Wash chopped leeks well. Put butter in a large pot and melt on stove. Add leeks and 1/4 t salt. Toss to coat. Cover and cook, until almost tender, stirring occasionally. Add carrots, lemon zest, nutmeg and 1/2 c water. Cover and continue cooking, stirring occasionally, until the carrots are tender. Add pepper strips and stir to mix with other vegetables. Add half of the herb mixture, lemon juice and salt and pepper to taste. Toss. Serve on a platter and sprinkle remaining herbs on top.

Delicious both hot and cold!