Teppanyaki Vegetables

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**Ingredients:**

1 Large Yellow Onion

4 Green and/or Yellow Zucchini

2 Tbsp Butter (can substitute Coconut Oil, if desired)

Ground Black Pepper to taste

¼ Cup Low Sodium Veri Veri Teriyaki® Sauce

**Instructions:**

1. Chop entire onion and all zucchini into 1-inch-long pieces.
2. Heat butter in a large non-stick pan over medium heat. (If using coconut oil instead, vegetables might not brown as easily.)
3. Once all butter is melted, add the chopped onion to the pan and sauté for a few minutes until lightly browned.
4. Add chopped zucchini to the slightly sautéed onion, sprinkle with ground pepper, stir occasionally until the onions are completely browned and the zucchini is tender.
5. Pour Veri Veri Teriyaki® sauce over the vegetables, stir until completely covered, transfer to a serving dish and enjoy!

Makes about 4 servings

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