Domundo’s Huli Vegetables

Ingredients

Vegetables
1 Tablespoon vegetable oil (canola, corn, soy, peanut, etc.)
1 each Yellow squash, sliced
1 each Zucchini, sliced
1 cup Mushrooms, sliced
½ each Red bell pepper, sliced
½ each Red Onion, sliced
Salt and Pepper to taste
½ cup Huli Sauce (see below)

Huli Sauce
2 Tablespoons Soy sauce
2 Tablespoons Catsup
1 ¼ teaspoons Apple cider vinegar
¼ cup Brown sugar
¼ teaspoon Garlic powder
1/8 teaspoon Ground ginger

Instructions
1. Combine all the ingredients for Huli sauce in a bowl with a whisk until smooth. Cover and refrigerate for up to seven days.
2. Heat the oil in a large sauté pan over medium-high heat. Add all of the vegetables and season with salt and pepper. Cook for 4-5 minutes, stirring frequently, until the vegetables are beginning to soften.
3. Reduce the heat to low and stir in the Huli sauce. Continue cooking for 2-3 minutes until the vegetables are al dente. Serve immediately.