

# 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