STIR-FRY ZUCCHINI

Ingredients

- 1. 3 c. diced zucchini
- 2. 1/2 c. diced green pepper
- 3. 1/2 c. diced onion
- 4. 1 carrot, grated
- 5. 1 c. celery, sliced diagonally
- 6. 2 tbsp. vinegar
- 7. 2 tbsp. granulated sugar
- 8. Soy sauce to taste
- 9. 1 med. tomato, diced (for garnish)
- 10. 3 slices bacon (for garnish)

Instructions

- 1. Fry bacon until crisp.
- 2. Remove and place on a paper towel to drain.
- 3. Place diced zucchini, green pepper, onion, and celery in skillet;
- 4. Stir fry for 5 to 7 minutes.
- 5. Add vinegar and sugar; stir well.
- 6. Add soy sauce to taste.
- 7. Garnish with chopped tomato;
- 8. Crumble bacon over top.