



## Zucchini Sabzi – Zucchini Vegetable Dish

Prep Time: 1.5 hours. Serves: 20 people

### Ingredients:

- Zucchini – 4 Kilos (8.8 pounds). Peeled and diced
- Onions – 6 Medium Size. Peeled and diced
- Tomatoes – 4 Medium Size. Diced
- Powdered Turmeric – 1 teaspoon
- Ground Cayenne Pepper – 1 teaspoon (add more if you like it spicier)
- Salt – 1.5 to 2 teaspoons (start with 1.5)
- Cooking Oil (Preferably Canola) – ¼ cup
- Dried Round Red Peppers - 10

### Procedure:

- 1) Heat up the oil in a large pot and add the dried round red peppers. Fry the peppers until they puff up a bit and release their aroma
- 2) Add the onions and fry until translucent and soft. Add the rest of the ingredients.
- 3) Place the lid on the pot and cook until zucchini, onions and tomatoes are cooked completely and soft.
- 4) Uncover the pot and cook the mixture down until it has lost all of its excess water
- 5) Serve with rice or naan