



Indian Curry Summer Vegetable Pan Grill

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

¼ cup water
2 cups broccoli cut into bite size pieces
1 cup red onion cut into thin 1" strips
1 red bell pepper cut into thin 1" strips
1 ½ cups yellow squash cut in ½" slices
¼ cup sweetened coconut milk
1 tablespoon Better Than Bouillon® Seasoned Vegetable Base
½ teaspoon curry powder
¼ teaspoon black pepper, ground

Instructions

Set EGG for direct cooking (no convEGGtor) at 400°F/204°C.

In a bowl, mix coconut milk, Seasoned Vegetable Base, curry powder and black pepper.

Combine vegetables in an Stir Fry and Paella Pan.

Pour mixture over vegetables and place pan directly on EGG.

Cook for 10-12 minutes or until vegetables are soft and fork-tender.

Serves 4