



## Apple Glazed Sweet Potatoes

*So easy, just simmer sweet potato slices in juice and serve.*

### Makes 4 servings.

*½ cup per serving.*

**Prep time:** 10 minutes

**Cook time:** 30 minutes

### Ingredients

- 2½ cups unsweetened 100% apple juice
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 2 pounds sweet potatoes (about 4 small potatoes), peeled and thinly sliced

### Preparation

1. Combine apple juice, cinnamon, and salt in a large skillet. Add sliced sweet potatoes and bring to a boil over high heat.
2. Reduce heat slightly and simmer potatoes, stirring occasionally, for 20 to 25 minutes or until potatoes are tender and juice has been reduced to a glaze. Serve while hot.

**Nutrition information per serving:**  
Calories 208, Carbohydrate 50 g, Dietary Fiber 5 g, Protein 3 g, Total Fat 0 g, Saturated Fat 0 g, Trans Fat 0 g, Cholesterol 0 mg, Sodium 200 mg

## Zucchini Sauté

*This vegetable side dish tastes lively and is fast to fix.*

### Makes 5 servings.

*1 cup per serving.*

**Prep time:** 10 minutes

**Cook time:** 5 minutes

### Ingredients

- 1¼ pounds zucchini (about 3 medium zucchini)
- ½ teaspoon olive oil
- 1 tablespoon dried oregano
- 2 cloves garlic, finely chopped
- 1 teaspoon grated lemon peel
- 1 tablespoon grated Parmesan cheese
- ¼ teaspoon ground black pepper

### Preparation

1. Cut zucchini in half crosswise, then cut each half into 4 lengthwise sticks.
2. Heat oil in a heavy nonstick skillet over medium-high heat.
3. Add oregano and garlic, and sauté for about 2 minutes.
4. Add zucchini and lemon peel, and sauté for about 3 minutes until zucchini is lightly browned.
5. Mix in Parmesan cheese and pepper. Serve warm.

**Nutrition information per serving:**  
Calories 32, Carbohydrate 5 g, Dietary Fiber 2 g, Protein 2 g, Total Fat 1 g, Saturated Fat 0 g, Trans Fat 0 g, Cholesterol 1 mg, Sodium 31 mg