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## **Lemon Ginger Stir Fry**

This is not your ordinary stir fry, but don't let the exotic flavor fool you: It's simple enough to serve on a weeknight.

- 2 Tbs. canola oil
- 1 medium onion, coarsely chopped
- 1 red bell pepper, coarsely chopped
- 2 Tbs. fresh ginger, minced
- 1 Tbs. sesame oil
- 1 Tbs. grated lemon rind
- 2 cloves garlic, minced or pressed
- 2 Tbs. agave nectar
- 3 Tbs. tamari
- 2 Tbs. fresh lemon juice
- 3 Tbs. water
- 3 tsp. cornstarch
- 2 cups zucchini, halved and sliced
- 1 12-oz. package of your favorite frozen stir fry veggies

Jasmine or basmati rice

1. Heat canola oil in medium saucepan. Add onion and bell pepper and cook for about 5 minutes.
2. Meanwhile, combine next nine ingredients (ginger through cornstarch) in a medium bowl. Set aside.
3. Add zucchini and frozen stir-fry veggies to saucepan. Cook for 2 minutes. Add stir fry sauce and cook for about 4 minutes. Serve with jasmine or basmati rice.