XMAS Herb VEGGIES

Ingredients

* **1Tbsp** [**olive oil**](https://www.food.com/about/olive-oil-495)
* **400g**  [**carrot**](https://www.food.com/about/carrot-213), cut into chunky julienne strips (on an angle)
* **1-2** [**zucchini**](https://www.food.com/about/zucchini-316), cut the same as carrots above
* **2 cups** chopped greens (silver beet, kale)
* **1 tsp** finely chopped [**garlic**](https://www.food.com/about/garlic-165)
* Small Pinch salt and pepper, to taste
* **½ Tbsp each** finely chopped [**fresh Dill**](https://www.food.com/about/parsley-171) or fennel
* **1** **Tbsp** finely chopped [**fresh mint leaf**](https://www.food.com/about/basil-317)
* **1** **Tbsp** finely chopped [**fresh oregano**](https://www.food.com/about/oregano-334)

Method

1. Heat olive oil in a large frypan over moderate heat.
2. Add carrots, zucchini and garlic.
3. Cook, stirring occasionally, for about 5 minutes or until just barely tender.
4. Add the chopped silver beet and kale, cook for a further 2-3 mins
5. Season generously with salt and pepper.
6. Stir in fresh herbs.
7. Serve immediately.