



*Aunt Nellie's*<sup>®</sup>

## BEETS & ONIONS VEGETABLE MEDLEY

**SERVES:** Makes 4 SERVINGS

**PREP TIME:** 15 MINUTES

**COOK TIME:** 3 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Pickled Beets & Onions
- 1 tablespoon olive oil
- 1 large clove garlic, minced
- 1/2 cup diced bell pepper (yellow, orange or red)
- 1-1/2 cups frozen petite green peas, defrosted
- 1 tablespoon fresh thyme leaves (See Note)
- Salt and pepper

NOTE: Substitute 1 teaspoon dried thyme leaves, crumbled, for fresh.

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### INSTRUCTIONS

1. Drain beets. Heat oil in large skillet over medium heat. Cook and stir garlic 1 minute. Add bell pepper; cook and stir 1 to 2 minutes until crisp-tender. Stir in peas and thyme. Remove from heat. Gently stir in beets. Season with salt and pepper, as desired. Serve warm or at room temperature.

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**FIND IT ONLINE:**

<https://auntnellies.com/beets-onions-vegetable-medley/>

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