Ingredients

1 teaspoon olive oil
½ cup sweet onion, sliced
1 garlic clove, finely chopped
3 tiny new potatoes, quartered
¾ cup carrot, sliced
¾ cup asparagus pieces
¾ cup sugar snap peas, or green beans
½ cup radishes, quartered
¼ teaspoon salt
¼ teaspoon black pepper
½ teaspoon dill, dried
Directions

1. Heat the oil in a skillet. Cook the onion 2 minutes, add the garlic and cook another minute.
2. Stir in the potatoes and carrots. Cover, turn the heat to low, and cook until almost tender, about 4 minutes.
3. If the vegetables start to brown, add a tablespoon or 2 of water.
4. Now add the asparagus, peas, radishes, salt, pepper, and dill. Cook, stirring often, until just tender—about 4 minutes more.
5. Serve immediately.

Source: What's Cooking — USDA Mixing Bowl