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## MARINATED VEGETABLE MEDLEY

- 10 Ounces Condensed Chicken Broth
- ¼ Cup Vinegar
- 2 Tablespoons Olive Oil
- 2 Tablespoons Dry Vermouth
- 1 Package Italian Salad Dressing Mix
- 2 Cups Thinly Sliced Sweet Potatoes
- 2 Cups thinly Sliced Zucchini
- 1 Cup Thinly Sliced Broccoli Flowerets
- 1 Cup Thinly Sliced Cauliflower Flowerets
- 1 Cup Thinly Sliced Mushrooms
- 1 Cup Cherry Tomatoes, Cut In Half

### DIRECTIONS

1. Combine broth, vinegar, oil, vermouth and salad dressing mix.
2. Arrange vegetables in a shallow coverable dish.
3. Pour marinade over vegetables.
4. Stir to combine.
5. Cover and refrigerate at least 6 hours or overnight.
6. Stir occasionally.
7. Drain before serving.