

GRILLED VEGETABLES

from foodnetwork.com

(6 servings)

Ingredients

- 3 **red bell peppers**, seeded and halved
- 3 **yellow squash** (≈1 lb), cut lengthwise into ½-inch thick slices
- 3 **zucchini squash** (≈12 oz), cut lengthwise into ½-inch thick slices
- 3 **Japanese eggplant** (≈12 oz), cut lengthwise into ½-inch thick slices
- 12 **cremini mushrooms**
- 1 bunch (1 lb) **asparagus**, trimmed
- 12 **green onions**, roots cut off
- ¼ cup plus 2 Tbsp **olive oil**
- 3 Tbsp **balsamic vinegar**
- 2 **garlic cloves**, minced
- 1 tsp chopped fresh **Italian parsley leaves**
- 1 tsp chopped fresh **basil leaves**
- ½ tsp finely chopped fresh **rosemary leaves**



Preparation

1. Place a grill pan over medium-high heat or prepare the barbecue (medium-high heat). Brush the vegetables with ¼ cup of the oil to coat lightly. Sprinkle the vegetables with salt and pepper.
2. Working in batches, grill the vegetables until tender and lightly charred all over:
 - 8–10 minutes for the bell peppers;
 - 7 minutes for the yellow squash, zucchini, eggplant, and mushrooms;
 - 4 minutes for the asparagus and green onions.Arrange the vegetables on a platter.
3. Meanwhile, whisk the remaining 2 Tbsp of oil, balsamic vinegar, garlic, parsley, basil, and rosemary in a small bowl to blend. Add salt and pepper to taste. Drizzle the herb mixture over the vegetables.
4. Serve the vegetables, warm or at room temperature.

NOTE The key to getting those great grill marks is to not shift the vegetables too frequently once they've been placed on the hot grill.