

Recipe for Balsamic-Herb Grilled Vegetables

Ingredients:

2 zucchini
2 yellow squash
2 large portabella mushrooms
1 tbsp. dried herbs
1/8 cup avocado oil
1/2 tbsp. salt
1/2 teaspoon black pepper
1 tbsp. granulated garlic
1/4 cup balsamic vinegar

Instructions:

1. Slice in thirds or in half lengthwise depending on the size of the zucchini, & squash
2. Scrape out the underside of the portabella mushroom and wipe off any soil with a damp paper towel
3. Add the above to a large mixing bowl
4. Add oil, seasonings and vinegar to the mixing bowl & toss all ingredients evenly by hand
5. Place the vegetable blend on a large sheet pan/roasting pan for grilling
6. Line grill with the vegetables
7. Flip vegetables once they have a light grill mark
8. Remove vegetable once al-dente (soft but with a slight bite to them)
9. Slice all grilled vegetables into large cubes/ chunks to make them bite-sized
10. Garnish with fresh chopped basil and enjoy!