

Grilled Vegetable Primavera



This spicy grilled veggie dish is prepared in a grill basket on your BBQ – or on skewers directly on the grill - and can be served as a side dish with grilled meats, with rice, or over pasta. This versatile dish is a great way to combine a variety of vegetables and herbs and you can adjust the level of spice to suit your taste.

Ingredients

- 2 bell peppers sliced
- 1 zucchini, sliced
- 1 summer squash sliced
- 1 eggplant sliced
- 1 cup cherry tomatoes or 2 or 3 larger tomatoes sliced in half
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1-2 fresh chili peppers such as jalapeño or serrano, minced adjusted to taste
- Salt and pepper to taste
- Freshly chopped herbs such as basil, cilantro, or parsley for garnish

Instructions

- Preheat your grill to medium-high heat.
- In a large mixing bowl, combine the sliced bell peppers, zucchini, yellow squash, red onion, and cherry tomatoes.
- In a small bowl, whisk together the olive oil, minced garlic, minced chili peppers, salt, and pepper.
- Pour the spice mixture over the vegetables and toss well to coat them evenly.
- Place the vegetables on the preheated grill in a grill basket or grill pan. If using wooden skewers, soak them in water for about 30 minutes before grilling to prevent burning. Grill the vegetables for about 8-10 minutes, turning occasionally, or until they are charred and tender.
- Once grilled, remove the vegetables from the heat and transfer them to a serving platter.
- Garnish with fresh herbs, such as basil, cilantro, or parsley and enjoy!