

Grilled Marinated Vegetables

Serves 4

What you'll need...

¼ cup	extra virgin olive oil
1	clove garlic, minced
2 tsp	apple cider vinegar
2 tsp	chopped fresh rosemary
1 tsp	chopped fresh thyme
1 tsp	chopped fresh oregano
½ tsp	sea salt
¼ tsp	ground fennel seed
¼ tsp	fresh ground black pepper
6-8	large cremini mushrooms, stems removed
1	small eggplant, cut into 2cm thick rounds
1	red pepper, cut into large pieces
1	yellow pepper, cut into large pieces
1	medium zucchini, cut into 1.5cm thick rounds
1 tbsp	extra virgin olive oil

What to do...

1. Heat grill to high. Combine ¼ cup (60 mL) olive oil, garlic, vinegar and herbs in a large bowl; set aside.
2. Toss prepared vegetables with 1 tbsp (15 mL) olive oil. Grill 1-3 minutes per side, just to create grill marks and lightly soften. Do not overcook.
3. As vegetables are finished grilling, add them to the large bowl of marinade.
4. Toss grilled vegetables with marinade. Season with salt, if needed. Serve hot or warm.

Notes...

- Replace any of the fresh herbs with half the amount dried.