

Grilled Summer Vegetables with Pesto

Category: Vegetable

Servings: 2

Rating: 10

Source: Unknown

Description:

Ingredients:

iJapanese eggplant	1 small
izucchini	1
.crook neck squash	1 or yellow zucchini
red bell pepper	1
ionion	1
ivegetable oil	1/4 cup
lbalsamic vinegar	1-1/2 tablespoon
.garlic	1 large clove, mashed
.oregano	1 tablespoon fresh or 1/2 teaspoon dried
lthyme	1 teaspoon fresh or 1/4 teaspoon dried
lsub-recipe	Pesto

Instructions:

Whisk all marinade ingredients (oil to thyme) together. Slice all vegetables into strips for grilling. Sprinkle them with salt and pepper and cover with the marinade. Let sit for 1 to 2 hours, turning occasionally. Grill over glowing coals and serve with pesto. Excellent with grilled Ahi tuna and/or swordfish and tartar sauce.