



## Grilled Summer Veggies (serves 4-6)

### **Ingredients:**

1 globe eggplant or 2-3 Japanese eggplant  
1 large onion- red, white, or yellow  
4 assorted squash  
2 large red bell peppers or 1 yellow (orange) and 1 red or a red and green- your choice  
Olive oil  
Garlic  
1 tomato  
Parsley  
Feta cheese  
Mediterranean olives  
Fresh basil  
Balsamic vinegar

### **Directions:**

Heat grill pan to med or med high. Lightly brush pan with olive oil. Slice veggies (one of a kind) on and grill till soft and then turn (brush with olive oil). Grill all veggies and place on a platter. Roast seeded peppers in oven under broiler. Place in bowl and cover with a towel. Skin peppers. Add roasted or minced garlic on top of veggies. Add chopped basil. You can use dried if fresh is not available. Add chopped tomato and chopped parsley. Drizzle with balsamic vinegar and add the feta cheese. Lastly, garnish with fresh basil or parsley.