



FUSTINI'S[®]

Grilled Vegetables

Ingredients

- 3 red bell peppers, seeded and halved
- 3 yellow squash, sliced lengthwise into 1/2 inch thick rectangles
- 3 zucchini, sliced lengthwise into 1/2 inch thick rectangles
- 3 Japanese eggplant, sliced lengthwise into 1/2 inch thick rectangles
- 12 cremini mushrooms
- 1 bunch asparagus, trimmed
- 12 green onions, roots cut off
- 1/4 cup plus 2 tablespoons [Fustini's Tuscan Herb olive oil](#)
- [Fustini's Grilling Rub spice blend](#)
- 4-5 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 2 garlic cloves, minced
- 1 teaspoon chopped fresh Italian parsley leaves
- 1 teaspoon chopped fresh basil leaves
- 1/2 teaspoon finely chopped fresh rosemary leaves

Sharon's Hint

The key to getting those great grill marks is to not shift the vegetables too frequently once they've been placed on the hot grill.

Directions

Step 1.

Place a grill pan over medium-high heat or prepare the barbecue (medium-high heat). Brush the vegetables with 1/4 cup of the oil to coat lightly. Sprinkle the vegetables with the grilling rub. Working in batches, grill the vegetables until tender and lightly charred all over, about 8 to 10 minutes for the bell peppers 7 minutes for the yellow squash, zucchini, eggplant, and mushrooms; 4 minutes for the asparagus and green onions. Arrange the vegetables on a platter.

Step 2.

Meanwhile, whisk the remaining 2 tablespoons of oil, balsamic vinegar, garlic, parsley, basil, and rosemary in a small bowl to blend. Add salt and pepper to taste. Drizzle the herb mixture over the vegetables. Serve the vegetables, warm or at room temperature.