



# FUSTINI'S<sup>®</sup>

## Marinated Grilled Vegetables with Avocado Feta

### Ingredients

- 1/4 cup [Fustini's Garlic olive oil](#)
- 2 tablespoons soy sauce
- 1 tablespoon [Fustini's Herbs of Naples balsamic](#)
- 4 garlic cloves, minced
- 1 teaspoon smoked paprika
- salt and pepper to taste
- 1 large zucchini, sliced 1/4" thick
- 1 yellow squash, sliced 1/4" thick
- 8 oz portobello mushroom caps, sliced
- 1-2 bell peppers, sliced into strips
- 1 large, or several small onions, sliced
- 1 cup radishes, halved or quartered
- 2 medium sweet potatoes, cut into wedges
- 1 baguette, sliced
- fresh herbs, chopped (oregano, rosemary, thyme)

### Avocado Feta

- 8 oz feta cheese, crumbled
- 1 avocado, cubed
- 1 -2 tablespoons [Fustini's Garlic olive oil](#)

### Sharon's Hint

Feel free to use any of your favorite vegetables. adapted from [howsweeteats.com](http://howsweeteats.com)

# Directions

## Step 1.

In a bowl, whisk together, olive oil, soy sauce, balsamic, garlic, paprika, salt and pepper.

## Step 2.

In a large baking dish, place zucchini, mushrooms, onion and radish pieces. Cover with marinade and place in the refrigerator for at least 30 minutes. Place sweet potato slices in a saucepan with water and bring to a full boil. Cook for 1-2 minutes then remove and add to the rest of the vegetables.

## Step 3.

Preheat your grill to medium-high. Remove veggies from the marinade and place directly on the grill. Smaller pieces can go in a grill pan. Cook until desired doneness and char is reached. Remove from heat onto a serving platter.

## Step 4.

Brush baguette slices with a little olive oil and grill last (because they can go fast!). When toasted, remove from heat and add to the platter of veggies. Sprinkle with additional salt and garnish with fresh herbs and serve with avocado feta.

## Step 5. Avocado Feta

Add the crumbled feta to a food processor and pulse until small crumbs remain. Add the avocado, olive oil and puree for 4-5 minutes, scraping down the sides when necessary until creamy.