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Grilled Vegetable Salad

Ingredients

2 Medium Ripe Tomatoes
2 Large Yellow Squash
2 Large Zucchini
4fl oz. Olive Oil, Divided
4fl oz. Balsamic Vinegar
0.5oz. Italian Seasoning

Servings

4

Person

Preparation

- 1 Preheat the oven to 150°C
- 2 Trim the ends off each zucchini and squash, then split them lengthwise
- 3 Remove the core from each tomato and split them in half
- 4 Brush the skin side of each vegetable with olive oil
- 5 Place the vegetables, skin side down, on a baking sheet and cook the vegetables for 7-10 minutes, until the skin has softened. Brush the cut sides of the vegetables with olive oil and flip them, cut side down
- 6 Continue to cook the veggies for another 5 minutes or so until they have softened through, but aren't mushy
- 7 Combine the remaining Olive Oil, the Balsamic vinegar and the Italian seasoning
- 8 Chop the veggies and toss with the dressing
- 9 Let the salad a few minutes before serving.

Cooks Note

Serves 4
