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by ewfood

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