



Olive on Tap Grilled Vegetable Medley

This grilled vegetable medley is quick, colorful and oh so healthy for you and your family

INGREDIENTS: For the Vegetables 4 tablespoons **Olive on Tap Lemon Pepper Olive Oil** * 1 tablespoon garlic, minced
1/2 tablespoon kosher salt * 1/2 tablespoon cracked black pepper
1 red pepper, d-seeded and cut into 1-inch strips * 1 yellow pepper, d-seeded and cut into 1-inch strips * 1 sweet onion, cut into 1-inch pieces * 1 whole zucchini, cut into 1-inch cubes * 1 eggplant, cut into 1-inch cubes * 2 sliced and seeded Lemons * 1/2 pound mushrooms, cut in half * Parmesan cheese (optional)

Combine olive oil, garlic, kosher salt and pepper in a medium-size bowl. Add all chopped vegetables to bowl with olive oil mixture and toss until evenly coated. Set burners to medium heat and preheat grill to 350°F. Put vegetables in veggie basket and place on grill over direct heat. Cook 3-5 minutes, or until cooked to your desired done-ness.

Top with Parmesan cheese.