

Tuscan Grilled Veggies

INGREDIENTS

- Olive Oil
- 2 Medium Eggplant
- 2 Red Onions
- 6 Peppers, assorted colors
- 1 Container Cherry or Plum Tomatoes
- 2-3 Zucchini
- 2-3 Yellow Squash
- Cooked Grain of your choosing: Rice, Farro, Grain Medley are all good options
- 2 Lemons
- Fresh Thyme
- Fresh Rosemary
- Kosher Salt
- Balsamic Vinegar Glaze (or reduce your own)

INSTRUCTIONS

1. Bias Cut all Veggies, except Tomatoes. Eggplant gets cut in quarters & Squashes get cut in halves as well. Sprinkle all with some Olive Oil & Kosher Salt.
2. Grill Each type of veggies separately to help with even cooking.
3. Let Grilled Veggies cool.
4. Built platter by adding cooked, cold grain down center of platter. Add heaping piles of Grilled Veggies around & slightly over grain.
5. Make Vinaigrette of Lemon Zest, Juice of Lemon, Olive Oil, chopped Fresh Rosemary & Thyme & Kosher Salt.
6. Pour Vinaigrette lightly over veggies & grain.
7. Pour liberal amount of Balsamic Glaze over entire Platter & garnish with Fresh Thyme & Rosemary.
8. Ta Da! You're Done!
9. Note: feel free to add marinated veggies to your finished Tuscan Grilled Veggies platter before serving. My family loves Marinated Artichokes.