



Grilled Vegetable Platter

Prep time: 20 minutes plus marinating

Grill time: 10 minutes

Yield: 6 servings

INGREDIENTS

¼ cup olive oil
2 tablespoons honey
4 teaspoons balsamic vinegar
1 teaspoon fresh parsley
1 teaspoon fresh oregano
1 teaspoon garlic, minced
1/8 teaspoon pepper
1 pound fresh asparagus, trimmed
3 small carrots cut in half lengthwise
1 large sweet red pepper, cut into 1-inch thin strips
1 medium yellow summer squash, cut into ½-inch slices
1 medium red onion, cut into wedges
¼ cup fresh basil

DIRECTIONS

1. In a small bowl, whisk the first seven ingredients.
2. Place 3 tablespoons marinade in a large resealable plastic bag. Add vegetables; seal bag and turn to coat. Marinate 1 ½ hours at room temperature.
3. Transfer vegetables to a grid, and place grid on grill. Grill vegetables, covered, over medium heat 8–12 minutes or until crisp-tender, turning occasionally.
4. Place vegetables on a large serving plate. Drizzle with remaining marinade and basil.

Courtesy of Chef Jacques Wilson, CEC, AAC, CDM, executive chef, El Camino Hospital