

CHARRED GRILLED SUMMER VEGETABLE SALAD



SALAD INGREDIENTS

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| 1 zucchini, cut length wise (1/2 inch thick) | 1/4 cup thyme |
| 1 yellow squash, cut length wise (1/2 inch thick) | 1/4 cup parsley |
| 1 pint cherry tomatoes | 1/4 cup oregano |
| 1 red bell pepper | 1/2 cup olive oil |
| 1 yellow bell pepper | Pinch of salt and pepper |
| 1 red onion, cut into wheels (1/2 inch thick) | 1/2 bunch asparagus |

DRESSING INGREDIENTS

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| 1 medium clove of garlic, chopped | 3 tbsp. Dijon mustard |
| 3 cups olive oil | 2 tbsp. lemon juice |
| 1 cup sherry vinegar | Pinch of salt and pepper |

DIRECTIONS

- Preheat the grill to medium heat. In a large bowl, toss the vegetables with a 1/2 cup of olive oil and season with salt, pepper, fresh thyme, parsley and oregano.
- Grill the vegetables, turning them occasionally until charred and tender (about 5-7 minutes). Once they are charred, remove them and allow to cool.
- In a small bowl, mix together the garlic, sherry vinegar, Dijon mustard and lemon juice. Slowly add the olive oil while whisking all the ingredients to make an emulsified dressing. Season with salt and pepper to taste.
- Remove the skin and seeds from the bell peppers and begin to dice all vegetables to 3/4 of an inch or bite size.
- Combine all vegetables into a bowl and toss with the dressing. Season to taste and enjoy!