GRILLED VEGETABLE SALAD WITH BALSAMIC VINAIGRETTE

Serves 4

For the grilled vegetables:

1 zucchini 1 yellow squash
1 sweet onion 1 ripe tomato
1 small eggplant 3Tbs. olive oil
1/4 tsp. thyme leaves salt and pepper

Fire up the outdoor grill and let the charcoal burn until it is gray and covered with a layer of ash. Slice the zucchini and yellow squash lengthwise into 1/4inch strips. Cut the onion and eggplant into 3/8inch rounds and quarter the tomato. Brush all the vegetables with olive oil and season with salt, pepper and a sprinkling of thyme. Place all the vegetables except the tomato on the grill and cook until they are nicely marked and slightly wilted. Add the tomato, skin side down and cook to warm through. Remove all the vegetables from the grill and cut into bite size pieces.

For the salad

8oz mixed greens 1.5 oz balsamic vinegar
4.5 oz olive oil salt and pepper
1/4 Cup basil leaves 1/4 Cup grated parmesan cheese.

Whisk the oil and vinegar together and season with salt and pepper. Toss greens in the balsamic vinaigrette and divide onto four serving plates. Arrange the vegetables on top of the greens, and garnish with basil and parmesan. Serve immediately

From: Primo Grill, Tacoma

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This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.