



ME Recipe: Grilled Vegetable Salad with Mozzarella

- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- 1 clove garlic, minced
- 1/2 teaspoon each dried thyme and marjoram, crumbled
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper
- 2 small eggplants (3-oz. each), trimmed and halved lengthwise
- 1 small yellow squash (4-oz.) sliced lengthwise 1/4-in. thick
- 1 small zucchini (4-oz.) sliced lengthwise 1/4-in. thick
- 1 medium-size red bell pepper, cored, seeded, and quartered lengthwise
- 4-oz. fresh or smoked part-skim mozzarella cheese, thinly sliced (optional)
- 8 pitted black olives
- 2 tablespoons minced fresh basil and parsley
- 1 tablespoon balsamic vinegar

Directions:

1. In a small bowl, combine oil, lemon juice, garlic, thyme, marjoram, salt and black pepper. Using a pastry brush, coat the eggplants, yellow squash, zucchini, and red pepper with some of the mixture.
2. On a grill set 4 inches from glowing coals, cook the eggplants for 3 to 4 minutes on each side or until tender. Cook squash, zucchini, and red pepper for 2 minutes on each side or until tender. If you prefer to broil the vegetables, set the rack 6 inches from the heat and cook them 1 to 2 minutes longer than directed or until crisp-tender.
3. Cut the red pepper into strips and arrange on a serving platter with the eggplants, yellow squash, zucchini, cheese and olives. Whisk the basil and vinegar into the remaining oil mixture and drizzle over all. Serves 4.