

GRILLED MARINATED VEGETABLES

- 3 Tbsp olive oil
- 1 Tbsp Balsamic Vinegar
- 2 tsp **TSG Italian Country Herb Blends, Sicilian Blend**
- ½ tsp salt
- 4 medium zucchini or yellow crookneck squash*
- 1 small eggplant or 3 Japanese eggplant*
- 1 red onion
- 8 garlic cloves

1. Combine oil, vinegar, TSG Sicilian Blend and salt; stir well.
2. Cut vegetables into large chunks, or for faster cooking 1/2-inch slices.** Leave garlic cloves whole.
3. Place vegetables in a large bowl. Drizzle oil and vinegar mixture over vegetables and toss to coat; let stand 15 minutes.
4. Heat grill to medium-high and place grill basket on grill. Add marinated vegetables to basket. Close cover and grill 15 to 20 minutes depending on size of vegetables. Stir occasionally while cooking.