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Italian Chamber of Commerce of Ontario (Italian offices) Milano - Udine - Verona

Balsamic Grilled Vegetables

Serves 4

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|--------------------------|--|
| 1 Pc. | Red Pepper – Cut, With Seeds Removed |
| 1 Pc. | Orange Pepper – Cut, With Seeds Removed |
| 1 Pc. | Green Zucchini – Cut into 4 Wedges Lengthwise |
| 1 Pc. | Yellow Zucchini – Cut into 4 Wedges Lengthwise |
| 1 Pc. | Red Onion – Cut Into 8 Wedges With The Root Intact |
| 1 Pc. | Fennel – Cut Into 8 Wedges With The Root Intact |
| 1 Pc. | Japanese Eggplant – Cut Into 4 Wedges Lengthwise |
| 2 Pcs. | King Oyster Mushrooms – Cut Into 4 Wedges Lengthwise |
| 3 Tbl. | Balsamic Vinegar |
| 6 Tbl. | Olive Oil |
| 8 Sprigs | Fresh Thyme – Washed, Picked And Chopped |
| 10 Sprigs | Flat Leaf Parsley – Washed, Picked And Chopped |
| 3 Cloves | Garlic – Minced |
| Salt and Pepper to taste | |

Preheat your BBQ, then reduce heat to low.

Marinade all the vegetables together with the vinegar, oil, herbs and garlic.

Cook vegetables over low heat until soft but still firm, trying not to move them too much on the grill.

Remove vegetables from the grill and cut into small pieces, discarding the roots from the onion and the fennel.

Check vegetables for seasoning and adjust with salt and pepper.

If the vegetables seem a little bland, you can add a little more balsamic vinegar to brighten the flavor.