

Grilled Vegetables with Warm Jalapeno Dressing

Serves: 4

Preparation Time: 15 minutes

Cooking Time: 20 minutes



Ingredients:

For Vegetables

1 medium *Zucchini* - cut diagonally into 1/4 inch slices

1 medium *Eggplant* - cut diagonally into 1/4 inch slices

1 *Red Bell Pepper* - cut into 1/4 inch rings

1 *Green Bell Pepper* - cut into 1/4 inch rings

2 *Tomatoes* - cut into 1/2 inch slices

1 *Large Onion* - cut into 1/4 inch rings

2 *Green Onions*

Olive Oil as needed

Salt and *Pepper* to taste

* **Note:** To grill vegetables in bamboo skewers, cut them into thicker or bite size pieces.

For Dressing

3 tablespoons *Extra Virgin Olive Oil*

2 cloves *Garlic* - crushed or finely chopped

1 tablespoon *Jalapeno* - finely chopped

1/2 teaspoon *Crushed Red Pepper* (adjust to taste)

1 teaspoon *Sugar*

2 tablespoons freshly squeezed *Lemon Juice*

1 tablespoon *Parsley* - chopped

1/4 teaspoon *Salt*

Freshly cracked *Black Pepper*

Directions:

For Vegetables

1. Lightly brush vegetables with olive oil and season with salt and pepper to taste on both sides.
2. Heat indoor griddled pan or outdoor grill until very hot and grill the vegetables until soften but with a 'bite'.
3. Arrange vegetables in a platter and keep aside.

For Dressing:

1. In a small sauce pan over low heat, cook olive oil, garlic, jalapeno and crushed red pepper for few minutes until garlic and jalapeno has soften.
2. Add sugar, lemon juice and let it heat through.
3. Add parsley and salt, and pour the dressing over warm vegetables.
4. Season generously with cracked black pepper and serve warm.