

Grilled Summer Vegetables

Ingredients:

1 zucchini

1 red onion

1 portobello mushroom cap

1 bell pepper (red, yellow or green)

1 teaspoon fresh ginger, grated

3 tablespoons low sodium soy sauce

2 tablespoons balsamic vinegar

2 garlic cloves, minced

1 tablespoon olive oil

Directions:

- Slice zucchini, red onion and bell pepper into 1/4 inch thick slices
- Mix together the ginger, soy sauce, vinegar and garlic in a bowl. Add all vegetables to bowl and mix thoroughly with marinade. Let chill for 3 hours.
- Heat grill to medium high and add vegetables in order of cooking time (onion and peppers first, then mushroom and zucchini).
- Let vegetables grill until slightly charred and tender.
- Serve as a side dish to any roasted meat or fish.

Notes:

