



Main Dish

BBQ GRILLED VEGETABLES - MARINATED



PREP TIME

20 Minutes



COOK TIME

20 Minutes



SERVES

8-12

Ingredients

- 2 red bell peppers, see note below
- 2 yellow bell peppers, see note below
- 2 red onions, see note below
- 1 eggplant, coarsely chopped
- 2 zucchini, sliced on the diagonal
- 2 bunches asparagus, ends trimmed
- 8 oz mushrooms, cleaned
- 1/4 cup olive oil
- 4 tsp [WATC Potato & Veggie Seasoning](#)

Marinade:

- 1/3 cup lemon juice
- 1/3 cup [Sarafino Otto Extra Virgin Olive Oil](#)
- 2 tsp honey
- 2 cloves garlic, minced
- 1/2 tsp [WATC Potato & Veggie Seasoning](#)
- 1/2 - 1 tsp dried chili flakes
- [Maldon Plain or Smoked salt flakes](#)



Method

1. **Marinade:** In a bottle or Salad Dressing Mixer bottle, combine lemon juice, olive oil, honey, garlic, WATC seasoning and chili flakes. Shake well and set aside until ready to use.
2. **Cutting Vegetables:** Keep pieces large for easy handling. For bell peppers, cut the "walls" off the peppers, then cut each "wall" on a diagonal into fairly large pieces. For red onions, keep the root "hairy end" intact. Cut off stem end, then cut onion in half lengthwise, peel and cut into wedges through the root end.
3. **Grilling Vegetables:** Preheat BBQ to HIGH. Place cast iron grilling pan on to preheat. Cook until tender crisp with grilled edges. Grill veggies in the following order: Asparagus and zucchini (2 minutes each side), Peppers,

- Freshly chopped parsley

mushrooms & onions (3 minutes each side),
Eggplant (10 minutes each side).

4. While veggies are still hot, drizzle the prepared marinade over them and toss to coat. Let stand at room temperature for at least 10 minutes before serving. Turn out onto a platter, garnish with Maldon salt flakes and freshly chopped parsley.