



## Grilled Vegetables

**Yield:** 6 servings

### Ingredients:

- 10 cherry tomatoes or 2 large tomatoes, sliced
- 1 large sweet onion, sliced
- 2 large sweet peppers (green, red or yellow) cut in chunks
- ½ cup vinegar
- ¼ cup cooking oil
- 1 clove garlic or 1/4 teaspoon garlic powder
- ½ tsp. dried basil
- ½ tsp. thyme
- Salt and pepper to taste



### Instructions:

1. Rinse vegetables and prepare for marinade.
2. In a large plastic bag or plastic container combine vinegar, oil, garlic, basil, and thyme.
3. Add vegetables and mix well to coat vegetables.
4. Seal bag or container and refrigerate for 1 hour or overnight.
5. Drain vegetables and save marinade.
6. Vegetables can be grilled in a grilling basket, on skewers, or wrapped in foil. Keep vegetables about 4-6 inches from the heat source. Keep vegetables from extreme high temperatures.
7. Add more marinade to vegetables as they cook.
8. Cook about 5 minutes and turn vegetables.
9. Cook 5 minutes longer or until the vegetables are tender.

**Nutrition Facts:** Calories, 120; fat, 10 g; calories from fat, 82; sodium, 6 mg; carbohydrate, 8 g; fiber, 2

Source: University of Illinois Extension



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