

GRILLED BALSAMIC CHAMPAGNE VEGETABLES RECIPE

Ingredients

- 2 Tablespoons (Tbsp) Cherchies® Garlic Seasoning (could substitute Cherchies® Garlic and Herb No-Salt Seasoning)
- 1 teaspoon (tsp) pepper
- 2 Tablespoons (Tbsp) olive oil
- 1 1/2 Tablespoons (Tbsp) White Balsamic Vinegar
- 1 1/2 Tablespoons (Tbsp) Cherchies® Champagne Mustard
- 2 red peppers, seeds removed, sliced into 1 inch strips
- 2 green peppers, seeds removed, sliced into 1 inch strips
- 2 large zucchini, sliced into 1/2 inch slices
- 2 large yellow squash, sliced into 1/2 inch slices
- 1 package Baby Portabella Mushrooms
- 1 vidalia onion, sliced in half



Preparation

1. Place cut vegetables on two baking sheets. Season the vegetables with Cherchies® Garlic Seasoning (or Cherchies® Garlic & Herbs Seasoning) and pepper. Mix the veggies by hand to ensure the veggies are evenly coated with the seasoning. Set aside.
2. Prepare the vinaigrette by whisking the olive oil, the Balsamic Vinegar, and the Champagne Mustard in a small bowl. Pour the vinaigrette over the vegetables and once again use your hands to coat the vegetables evenly. Cover with plastic wrap and marinate the vegetables for at least two hours in the refrigerator (I usually marinate overnight).
3. When vegetables have marinated, turn the grill onto high to heat up, then to medium low once grill is warmed. Place the vegetables on the grill and cook for 4-5 minutes until vegetables have grill marks, then carefully turn over to cook the other side and cook for another 4-5 minutes. These may need to be grilled in batches depending on the size of the grill. Serve warm or at room temperature. Enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods

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