

# TERRA D'ORO

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## Grilled Summer Veggies with Fresh Herbs and Garlic Vinaigrette

Note: This recipe makes enough for 4-6 people

### INGREDIENTS - Veggies

- 1 bunch scallions, trimmed
- 1 red onion, cut into thick slices
- 1 pound mushrooms, halved if large
- 2 bell peppers (any color), cut into large pieces
- 2 Asian eggplants, sliced into 1/2-inch pieces lengthwise
- 2 zucchinis, sliced into 1/2-inch pieces lengthwise
- 1 bunch asparagus, trimmed
- 1 pint cherry tomatoes on the vine

### INGREDIENTS - Fresh Herbs and Garlic Vinaigrette

- -1/2 cup fresh basil leaves
- 1/4 cup fresh parsley leaves
- 1/4 cup fresh cilantro leaves
- 1/4 cup olive oil
- 2 tablespoons white wine vinegar
- 2 cloves garlic, minced
- 1 teaspoon Dijon mustard
- Salt and pepper to taste



### INSTRUCTIONS

1. Prepare the vinaigrette. In a blender or food processor, combine the fresh basil, parsley, cilantro, olive oil, white wine vinegar, minced garlic, and Dijon mustard. Blend until smooth. Season with salt and pepper to taste. Store in the refrigerator until ready to serve.
2. Place all the prepped vegetables in a large mixing bowl. Drizzle with olive oil and season with salt and pepper. Toss well to coat all the veggies evenly.
3. Preheat your grill to medium-high heat. Lightly oil the grill grates to prevent sticking.
4. Place the vegetables on the grill. Cook the scallions, red onion slices, mushrooms, bell peppers, eggplant, zucchini, and asparagus for about 4-5 minutes per side, or until they are tender and have nice grill marks. The cherry tomatoes on the vine should be grilled last, as they only need about 2-3 minutes.
5. Arrange the grilled vegetables on a large serving platter. Drizzle the fresh herbs and garlic vinaigrette over the top. Serve with Terra d'Oro Zinfandel.