

Easy Grilled Vegetables

Oscar · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

6

Description

These grilled vegetables are quick and easy to make for the perfect summer side dish to grilled meats. Mushrooms, zucchini, bell pepper, and red onion are brushed with an olive oil and balsamic marinade that's full of Mediterranean flavors.

Ingredients

- 2 tablespoons olive oil - 1 teaspoon balsamic vinegar - 1 teaspoon lemon juice - ½ teaspoon dried rosemary - ½ teaspoon dried oregano - 8 large mushrooms
- quartered - 1 large zucchini
- quartered - 1 large green bell pepper
- cut into pieces - 1 large red onion
- cut into pieces

Instructions

1. Preheat an outdoor grill for high heat. Stir olive oil
2. balsamic vinegar
3. lemon juice
4. rosemary
5. and oregano together in a bowl. Place mushrooms
6. zucchini
7. bell pepper
8. and onion in a deep grill-safe pan and brush with oil mixture. Place the pan on the preheated grill and cook until tender
9. turning once
10. 10 to 15 minutes.