

Grilled Vegetables with Balsamic Vinegar

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Grilled vegetables with balsamic vinegar is a simple recipe for vegetables that lets their quality and freshness shine through. A variety of other vegetables cut at least 1/2 inch thick can be used with this recipe such as mushrooms, onions, squash, and red peppers.

Ingredients

- 1/2 cup olive oil - 2 tablespoons soy sauce - 2 tablespoons balsamic vinegar - 1/2 teaspoon salt - 1/2 teaspoon ground black pepper - 3 medium zucchini
- cut into 1/2-inch slices - 2 medium eggplants
- cut into 1/2-inch slices - 2 medium green bell peppers
- cut into 1/2-inch slices

Instructions

1. Whisk olive oil
2. soy sauce
3. balsamic vinegar
4. salt
5. and pepper together in a large bowl. Add zucchini
6. eggplants
7. and bell peppers; toss to evenly coat. Cover the bowl with plastic wrap and marinate about 45 minutes.
Preheat an outdoor grill for medium heat and lightly oil the grate. Remove vegetables from marinade and shake off excess; reserve marinade. Grill vegetables on the preheated grill until tender
8. 10 to 15 minutes
9. brushing with marinade. Transfer grilled vegetables to a platter; serve with remaining marinade.