

# Grilled vegetables

## **Ingredients**

- 2 garlic cloves smashed
- 4 tablespoons olive oil
- 3 tablespoons chopped parsley
- 3 tablespoons oregano
- Salt to taste
- 1 lbs asparagus cut in half
- 2 onions in thick slices
- 2 red bell peppers cut in large pieces
- 2 zucchini in thick slices
- 1 eggplant sliced lengthwise
- 2 tomatoes cut in 4ths

## **Directions**

Put all garlic, olive oil, parsley, and oregano in to a blender and mix well. Set aside.

On a very hot grille, first put onions, eggplant and asparagus. Stir continuously. Vegetables should be crisp.

After a few minutes, add zucchini, bell peppers and lastly tomatoes.

Pour dressing over vegetables just before serving.



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