


# Mediterranean Grilled Vegetables

written by The Recipe Exchange | March 19, 2019

## **Ingredients**

1 large Vidalia OR red onion – peeled, cut lengthwise into large wedges  
2 med. red bell peppers – cored, seeded, cut into 2" pieces  
2 med. green bell peppers – cored, seeded, cut into 2" pieces  
1 med. yellow squash – ends trimmed, sliced diagonally to 1/2" thick slices  
1 med. zucchini – ends trimmed, sliced diagonally to 1/2" thick slices  
1/2 cup olive oil   
1 Tbs sea salt OR kosher salt  
6 cloves garlic – minced

## **Directions**

Toss together all ingredients, making sure to break up the onion wedges.

Spread a layer of aluminum foil on the grate of a hot grill.

Spread mixture over the aluminum foil in a single layer and grill, turning occasionally, until peppers are slightly charred and vegetables are tender.