



# Grilled Veg Salad With Feta & Balsamic Vinaigrette

YIELD: Serves 6 to 8 people

## PREPARATION METHOD

### To prepare for grilling:

1. Cut the zucchini and squash into 1/2 thick planks lengthwise.
2. Cut the sides off of each pepper.
3. Place the zucchini, squash, asparagus spears and pepper sides into a large bowl and toss with salt, pepper and a drizzle of olive oil.
4. Cut the Baguette on the bias into 1/2 inch thick slices and brush with olive oil.

### To make the salad:

1. Grill the baguette slices over a burner set to medium heat turning when golden brown and grill marks have developed. Place the vegetables, a few pieces at a time, over the sear burner turning after a couple minutes to develop grill marks on both sides.
2. Remove to a second large bowl or plate.
3. After all vegetables have been grilled, cut vegetables into bit size pieces and toss of balsamic vinaigrette to taste.
4. Transfer to a serving platter and sprinkle with crumbled feta. Serve with toasted crostini.

## INGREDIENTS

- 3 yellow squash
- 2 green zucchin
- i12 asparagus spears
- 1 red pepper
- 1 yellow pepper1 orange pepper
- 1 French baguette, sliced
- 3/4 cup crumbled feta
- Olive oil
- Kosher or sea salt
- Freshly ground black pepper
- Your favorite homemade or store-bought balsamic salad vinaigrette