



Lemonade Grilled Veggies

Ingredients


- 1-2 TBSP OLIVE OIL
- 1-2 MEDIUM ZUCCHINI OR OTHER SUMMER SQUASH
- 1 ONION
- 1 LARGE BELL PEPPER
- 8 OUNCES MUSHROOMS, BUTTON OR CREMINI
- 1 LEMON, JUICED
- 1 TSP SUGAR OR OTHER SWEETENER
- 3-4 BASIL LEAVES

Prep Time

- PREP | 5 MINUTES
- COOK | 15 MINUTES
- READY IN | 20 MINUTES
- SERVES | 4 PEOPLE

Directions



- 1 HEAT GRILL TO MEDIUM HIGH HEAT. GENEROUSLY WIPE GRILL BASKET WITH OIL AND LAY ON BAKING SHEET.
 - 2 DICE SQUASH, ONION AND PEPPER INTO $\frac{3}{4}$ " CHUNKS. QUARTER MUSHROOMS.
 - 3 IN A LARGE BOWL TOSS VEGGIES WITH OLIVE OIL, SALT & PEPPER. POUR ALL VEGGIES INTO GRILL BASKET.
 - 4 TRANSFER BASKET FROM BAKING SHEET TO GRILL AND COOK VEGGIES ABOUT 5 MINUTES, AFTER 5 MINUTES, STIR & TURN WITH LARGE GRILL SPATULA.
 - 5 CONTINUE GRILLING ANOTHER 5-10 MINUTES, TURNING OCCASIONALLY.
 - 6 IN A SMALL BOWL, MIX LEMON JUICE & SWEETENER. STACK BASIL LEAVES THEN ROLL LENGTHWISE INTO A TIGHT CYLINDER & SLICE VERY THINLY. TOSS BASIL STRIPS IN LEMON MIXTURE.
 - 7 REMOVE BASKET, CARRYING ON BAKING SHEET. PLACE VEGGIES INTO SERVING BOWL AND TOSS WITH LEMON BASIL MIXTURE. SEASON WITH SALT & PEPPER TO TASTE/AS NEEDED.
-  THROW IN ANY OTHER VEGGIES YOU MAY LIKE - EGGPLANT & ASPARAGUS ARE GREAT ADDITIONS TO THIS RECIPE!