

RECIPE | PEPPERS



CHARRED VEGETABLE SALAD



PURE-FLAVOR.COM

CHARRED VEGETABLE SALAD

Recipe created by *Laura Ashley Johnson*



INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, cut in half
- 1** small red onion, cut into chunks
- 1** small zucchini, cut into chunks
- ½ cup** feta cheese, crumbled
- ½ cup** Italian dressing, divided
- Salt & pepper, to taste

DIRECTIONS

- 1** In a large bowl, toss the vegetables with half of the dressing. Season with salt and pepper.
- 2** Pour the vegetables onto a grill basket & grill on direct heat until vegetables are tender and slightly charred, about 10 to 15 minutes. Stir the vegetables every 5 minutes to ensure even charring.
- 3** Transfer the vegetables to a serving bowl. Drizzle the remaining dressing on top and sprinkle with feta cheese.
- 4** Serve alongside your favorite grilled protein for a complete meal.



20 min

5 min
PREP.

15 min
COOKING



4



easy