



RECIPE | PEPPERS

GRILLED VEGETABLE SALAD



25 min
PREP.



8-10



easy

40 min

15 min
COOKING



INGREDIENTS

For the salad:

- 3 Count** Pure Flavor® Sweet Bell Peppers, halved
- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 4** medium ears sweet corn, husk and silk removed
- 4** medium zucchinis, quartered lengthwise
- 1** large red onion, sliced into rings
- 1 lb** asparagus
- 1 tbsp** olive oil
- 1 tsp** kosher salt
- Ground black pepper to taste

For the lemon vinaigrette:

- 1 cup** squeezed lemon juice
- ½ cup** honey
- 3 tbsp** shallots, minced
- 2 tbsp** Dijon mustard
- 1 tbsp** extra virgin olive oil
- 1 tbsp** thyme, minced
- ½ tbsp** rosemary, minced
- ½ tsp** Kosher salt
- Ground black pepper to taste



DIRECTIONS

- In a medium bowl, whisk together lemon juice, honey and dijon mustard. Then add olive oil and whisk again. Add shallots, thyme, rosemary, salt and pepper. Whisk to combine.
- Season vegetables with olive oil, kosher salt and ground black pepper. Grill vegetables until tender and vibrant.
- Once vegetables are cooked and softened to your liking, remove them.
- Cut corn into rings and chop rest of vegetables into bite-size pieces.
- Place all vegetables into a large serving bowl. Drizzle with lemon vinaigrette. Serve warm or at room temperature.

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