

Grilled Summer Vegetable Medley with SLOMIXX®



Ingredients

- 2 zucchini, sliced into rounds
- 2 yellow squash, sliced into rounds
- 1 red bell pepper, sliced into strips
- 1 red onion, sliced into thick rings
- 1 cup cherry tomatoes
- 3 tablespoons olive oil
- 2 tablespoons SLOMIXX seasoning
- Fresh basil leaves for garnish



Directions

1. Preheat your grill to medium-high heat.
2. In a large bowl, toss all the vegetables with olive oil and 1 tablespoon of SLOMIXX seasoning until evenly coated.
3. Arrange the vegetables on the grill (a grill basket, tray or pan makes it easier) in a single layer. Grill for about 4-5 minutes on each side or until they are tender and have nice grill marks.
4. Remove the vegetables from the grill and place them on a serving platter.
5. Sprinkle with the remaining 1 tablespoon of SLOMIXX seasoning for an extra burst of flavor.
6. Garnish with fresh basil leaves and serve immediately.

