

Marinated and Seared Zucchini and Eggplant

5 Tbl olive oil, divided	1 / 4 cup chopped fresh basil
1 small zucchini, trimmed and halved length wise	2 Tbl white wine vinegar
1 small summer squashed, trimmed and halved length wise	2 cloves garlic, thinly sliced
1 small eggplant, trimmed and halved length wise	1 Tbl fresh lemon juice
1 / 4 cup chopped fresh parsley	1 / 2 tsp coarse Kosher salt
	1 / 4 tsp pepper

1. Heat grill to medium temperature.
2. Coat vegetables with 1 Tbl olive oil.
3. Arrange vegetables cut side down and grill until browned and fork tender (~ 6 minutes) turning after 3 minutes.
4. Transfer to a shallow baking dish.
5. Meanwhile, in a small bowl combine remaining olive oil and the rest of the ingredients.
6. Pour the herb mixture over the vegetables, toss and allow to marinate for ~ 1 hour before serving.

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