



GRILLED VEGETABLES

Ingredients:

- 2 Tbsp. chopped garlic
- 1 Tbsp. dried basil
- 1 Tbsp. dried oregano
- 1 Tbsp. dried thyme
- $\frac{1}{4}$ c. balsamic vinegar
- $\frac{1}{3}$ c. olive oil
- Pinch of salt
- Pinch of pepper
- 1 tsp. crushed dried chili pepper
- Variety of vegetables sliced thick (for grilling)

Directions:

1. In large bowl, combine first 9 ingredients to make marinade.
2. Toss veggies in marinade and let sit for 5 to 10 minutes.
3. Grill or broil vegetables until tender.