

## **Balsamic Grilled Vegetables**

- 3 medium yellow squash, sliced on the bias
- 3 medium zucchini, sliced on the bias
- 2 sweet onions, sliced into 1/2 inch thick rounds
- 2 red bell peppers, stemmed, seeded & quartered
- 2 Portobello mushrooms, capped and cut in large pieces
- 4 Roma tomatoes, sliced in 1/2 lengthwise
- 1-1/2 teaspoons Migliore Classic American Seasoning
- 1/2 cup Migliore California Garlic Extra Virgin Olive Oil
- 1/2 cup Migliore Traditional Balsamic Vinegar

Preheat Grill to High. Place vegetables in a roasting pan with the mushroom caps. Season vegetables generously with Classic American seasoning and toss with the olive oil and balsamic vinegar. Place vegetables, cut side down, on the hot grill and cook for a couple minutes on each side, or until tender and nicely marked by the grill.