

Grilled Veggies



Ingredients

Whatever Fresh Vegetables You Have! Some examples:

- Squash
- Zucchini
- Eggplant
- Mushrooms
- Onions
- EVOO
- Salt and Pepper

Utensils

- Grill
- Tongs
- Bowl
- Something to brush oil on
- Plate
- Foil



Recipe Instructions

Step 1: Cut Ingredients

Clean and cut ingredients with skin still on. If smaller cuts, put in foil. If larger, put aside.

Step 2: Turn Grill on

Check grill to make sure nothing is in it and it's clean.

Turn on propane tank and put on high heat.

Step 3: Season/Foil

If using smaller cuts of veggies, place in center of foil, season with oil, S and P, and fold.

If larger pieces, brush oil on both sides then add S and P.

Step 4: Grill

For smaller pieces, place foil pack on grill until you hear it bubbling, then move to top rack (about 4 minutes).

Larger pieces, place directly on grill and flip at 4 minutes. Flip again until desired texture.

Step 5: Pull and cool

After veggies have grill marks and are cooking to desired level of doneness OR about 8 minutes on the top shelf for foil, use tongs to remove from grill and let cool before opening/serving.

Step 6: TURN OFF/ENJOY

Turn GRILL OFF, TURN TANK OFF before you leave the area. Clean off grill with a grill brush.

Serve and ENJOY 😊



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always turn tank off after using!!!!

EVOO- Extra Virgin Olive Oil

TBL – tablespoon

TSP- teaspoon