Summer Grilled Vegetables
Serves 4
Courtesy of Wegmans Chef Llewellyn Correia, for demo July 10th, 2015

1 medium red onion, cut into ¼-inch thick slices
1 cup cherry tomatoes
½ pound fresh asparagus, trimmed
2 medium zucchini, sliced diagonally
12 whole miniature sweet baby bell peppers, in varying colors
1 fresh corn-on-the-cob, husked and cleaned
4 tablespoons basting oil (see previous recipe)

1. Preheat the grill over medium heat for 10 minutes. Clean your grill with a wire brush and coat the grate lightly with vegetable oil.

2. Spread the vegetables on a plate and drizzle all the vegetables with the basting oil.

3. Grill the red onion, tomatoes, and asparagus for 1 to 2 min, until tender. Grill the corn, zucchini, and peppers, turning to cook on both sides, until knife-tender, 8-10 min.

4. Cut the corn into 4 equal pieces, and divide it and the other vegetables between four plates. Serve.

Recipe courtesy of Wegmans Chef Llewellyn Correia

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