

Grilled Vegetables with Basil-Garlic Sauce

Ingredients

- 3 tablespoons olive oil
- 1 pound asparagus, trimmed
- 1 pound cherry tomatoes, stemmed
- 8 ounces cremini mushrooms, halved
- 2 ears corn, each cut crosswise into 4 pieces
- 2 zucchini, quartered lengthwise
- Kosher salt and freshly ground black pepper, to taste

FOR THE BASIL GARLIC SAUCE

- ½ cup olive oil
- 2 ½ tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- 2 cloves garlic, chopped
- ⅓ cup fresh basil leaves, packed
- 3 tablespoons fresh parsley leaves, packed
- Kosher salt and freshly ground black pepper, to taste

Instructions

- Preheat grill to medium heat.
- To make the basil garlic sauce, combine olive oil, vinegar, Dijon, garlic, basil and parsley in the bowl of a food processor until smooth and vibrant green; season with salt and pepper, to taste. Set aside.
- Brush olive oil onto the asparagus, tomatoes, mushrooms, corn and zucchini; season with salt and pepper, to taste.
- Add vegetables to grill, and cook, turning occasionally, until lightly charred all over, about 3-4 minutes for the asparagus, tomatoes and mushrooms and about 5-8 minutes for the corn and zucchini.
- Serve immediately with basil garlic sauce.

ADAPTED FROM: DAMN DELICIOUS

