

Grilled Vegetable Salad with Marinated Tomato Vinaigrette over Tabouli
(serves 4)

1 red onion (sliced into 5 rounds with outer skin removed)
1 green zucchini sliced lengthwise
3 portabella mushrooms sliced
2 cloves garlic
2 Tablespoons chopped fresh thyme
4 ripe tomatoes
1 medium sized shallot-peeled
1/2 T dijon mustard
2 T extra virgin olive oil
1 T balsamic vinegar
1/4 cup gently ripped fresh basil
1/4 cup gently chopped fresh parsley
salt and pepper to taste

1. Roughly chop the shallot, garlic and tomatoes and combine with the olive oil balsamic, and dijon mustard. Season with salt and pepper. TASTE.
2. Combine herbs with tomato mixture and TASTE.
3. Drizzle remaining olive oil over vegetables and season with salt, pepper and thyme. Grill or Broil on high heat for 2-3 minutes a side.
4. Combine your marinated tomatoes with your grilled vegetables and TASTE.
5. Place tabouli on plate and top with grilled vegetable-tomato mixture. Top with some of the marinade for added flavor.