

## Grilled Vegetable Salad with Marinated Tomato Vinaigrette

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(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 grilled vegetable-tomato mixture on plate. Top with some of the marinade for added flavor.