

Grilled Veggies

So, if there happens to be an evening with no rain and you feel like grilling out, don't forget your veggies!

Ingredients:

Yellow squash

Zucchini

Sweet peppers

Okra

Vidalia onions

Avocados

2-3 lemons

Extra virgin olive oil

Salt and pepper

Fresh herbs: oregano, thyme, cilantro, parsley

Cracked red pepper flakes

Preparation:

Cut up the squash, zucchini, onions, peppers into large chunks. You can leave the okra whole. Put them in a large bowl and drizzle with olive oil, sprinkle some salt, pepper, cracked red pepper flakes, and chopped oregano and thyme.

Lay a large piece of aluminum foil on the counter, pour the veggies on the foil and close the foil around the veggies completely sealing them inside. Place on the grill and cook till the veggies are cooked through.

Open the foil and place slices of fresh avocado around the veggies, squeeze the lemon juice over the veggies and sprinkle the chopped fresh cilantro and parsley over the veggies. It will be the biggest hit! Enjoy!