

VEGGIES ON THE GRILL



Vegetables on the grill are delicious! They are sweet, smoky and crisp.... and there's no need to heat up the kitchen. A grill wok keeps veggies from falling into the fire.

1. Prepare vegetables. Cut into uniform sized pieces.
2. Lightly toss prepared vegetables with olive oil. Season with coarse salt and freshly ground pepper OR marinate veggies in your favorite marinade for at least 30 min.
3. Coat grill wok with non-stick cooking spray.
4. Place grill wok on grill grate over medium heat to preheat.
5. Add vegetables to grill wok (drain if marinated).
6. Cover grill. Cook 15-20 min., turning vegetables occasionally with a large spatula or tongs until they are tender-crisp and slightly browned.