

Grilled Fresh Vegetable Pasta Salad

This recipe is a great way to use some of those veggies from your garden, That it is super tasty is always a plus too!

MAKES: 4 SERVINGS

- PREP: 20 MINS
- GRILL: 10 MINS

INGREDIENTS

- Olive oil to coat vegetables
- 1 small zucchini, halved lengthwise
- 1 red sweet pepper, stemmed, seeded, and quartered
- ½ small red onion, cut into 1/2-inch thick slices
- ½ pound asparagus, trimmed
- 3 tablespoons olive oil
- 4 cups cooked whole grain rotini pasta
- 1 tablespoon balsamic vinegar
- ¼ teaspoon salt
- 1/8 teaspoon ground black pepper
- 2 tablespoons fresh oregano, chopped
- Shredded Parmesan cheese (optional)

DIRECTIONS

1. Lightly brush vegetables with 1 tablespoon of the oil. For a charcoal grill, place vegetables on the rack of the grill over medium-hot coals. Cover and grill for 3 to 5 minutes for asparagus, turning once, and about 10 minutes for the zucchini, sweet pepper, and onion, turning once, or until vegetables are tender.

Remove and cool slightly. (For a gas grill, preheat grill. Reduce heat to medium-high. Add vegetables to grill rack and grill as above.)

2. Cut vegetables into 1/2-inch pieces and toss with pasta in a large bowl. Add remaining oil, balsamic vinegar, salt, and black pepper to pasta mixture; toss to coat. Top with fresh oregano and, if desired, Parmesan.

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