

GRILLED VEGETABLES

by Guest Contributor

Fill a 9x13 pan with an assortment of vegetables. some excellent suggestions:

Red or green peppers - red ones turn out deliciously sweet

Zucchini or yellow squash

Onions

Tiny red potatoes

Sweet potatoes

Eggplant

Fresh or frozen broccoli florets

Fresh basil

Slice vegetables thickly, except for sweet potatoes, which should be thinly sliced; tiny potatoes are left whole; onions are peeled and quartered.

Pour 1/4-1/3 cup good quality olive oil into pan of vegetables and mix very well. Onion powder and garlic powder may be added, to taste.

Bake on high-450-500 for 1 hour.

This dish is elegant, colorful, and delicious- worthy of your pesach table!