

# Our State eats

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## Grilled Summer Vegetables

*Yield: 6 servings.*

- 2 pounds assorted vegetables, trimmed and halved or cut into 2-inch pieces (we recommend carrots, bell peppers, squash, zucchini, and red or sweet onions)**
- 5 tablespoons olive oil**
- 1 tablespoon lemon juice**
- 1 tablespoon apple cider vinegar**
- 1 teaspoon salt**
- ¼ teaspoon pepper**
- 1½ teaspoons dried oregano**
- 1½ teaspoons garlic powder**
- ¼ cup parsley leaves, chopped**
- Lemon wedges (optional)**

Place the olive oil, lemon juice, vinegar, salt, pepper, oregano, and garlic powder in a large bowl. Whisk to combine. Add vegetables to the bowl and toss to coat. Cover and refrigerate for at least 20 minutes and up to 2 hours.

Preheat a grill or grill pan to medium high or about 400°. Add denser vegetables like carrots to grill first. Cook for 3 to 4 minutes, then add the rest of the vegetables.

Cook vegetables for 3 to 5 minutes per side or until browned and tender. Place vegetables on a serving platter. Sprinkle with parsley and garnish with lemon wedges if desired.



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