

Grilled Asparagus Medley

INGREDIENTS:

- 1 lb. fresh asparagus, trimmed
- 1 each sweet red, yellow, and green pepper, julienned
- 1 cup sliced fresh mushrooms
- 1 medium tomato, chopped
- 1 medium onion, sliced
- 2 1/4 oz. sliced ripe olives, drained
- 2 garlic cloves, minced
- 2 T olive oil
- 1/2 tsp. dried parsley
- 1/2 tsp. sea salt
- 1/2 tsp. freshly ground pepper
- 1/4 tsp. lemon-pepper seasoning
- 1/4 tsp. dill weed

PROCESS:

- On a grill plate or disposable foil pan, combine the vegetables, olives, and garlic; drizzle with oil and toss to coat.
- Sprinkle with parsley, salt, pepper, lemon-pepper, and dill; toss to coat.
- Grill, covered, over medium heat for 20-25 minutes or until vegetables are crisp-tender, stirring occasionally.