



Summer is a great time for grilling, but then again in Arizona you can grill all the time.

### **Grilled Vegetables for Summer**

1 - whole Yellow Squash

1 - Lb. Asparagus

Olive Oil

Dry Oregano

Balsamic Vinegar

### **Instructions:**

Slice the squash lengthwise about ¼” thick. Cut about 3” off the cut end of Asparagus. Rub Olive Oil over all the vegetables. Grill on all sides, being careful not to burn. Crush the Oregano over vegetables as they grill. Cool.

Take the squash and lay flat, place about 5 asparagus on one end of squash and roll up. When ready to serve, drizzle with Balsamic Vinegar.

Optional Vegetables:

Zucchini, sliced lengthwise

Green Onions

Red or Yellow Bell Peppers, leave whole and peel after grilled

Yield: 4 to 5 servings

Prep time: 10 minutes

Cook time: 10 minutes