



Grilled Vegetables with Dijon Mustard Vinaigrette

A simple recipe for vegetables that let's their quality and freshness shine through!

Ingredients:

1 pound fresh asparagus, trimmed
2 zucchini, ends trimmed and halved lengthwise
2 yellow squash, ends trimmed and halved lengthwise
1 large red onion, sliced into 1/2 inch thick slices
2 red bell peppers, halved and seeded
3/4 cup Terrapin Ridge Farms Dijon Mustard Vinaigrette
salt and ground black pepper to taste

Directions:

Preheat grill for medium heat and lightly oil the grate. Arrange asparagus, zucchini, yellow squash, red onion and red bell peppers on preheated grill; cook until vegetables are tender and slightly charred, 10 to 15 minutes. Remove vegetables from grill and cut into bite-sized pieces. Toss vegetables with Terrapin Ridge Farms Dijon Mustard Vinaigrette. Serve warm or at room temperature.