

FR. FRANK'S GRILLED RATATOUILLE



Ingredients:

- ✦ 2 large red onions quartered
- ✦ 2 red bell pepper, quartered, stems and seeds removed
- ✦ 1 yellow pepper quartered, stems and seeds removed
- ✦ 1 Japanese eggplant, cut into 1/4"-thick slices lengthwise
- ✦ 1 large portobello mushroom cap, cut into 1/4"-thick slices
- ✦ 1 zucchini, cut into 1/4"-thick lengthwise
- ✦ 2 medium yellow squash, cut into 1/4"-thick planks
- ✦ 1 pint of cherry tomatoes
- ✦ 4 Tbsp olive oil
- ✦ Salt and black pepper to taste
- ✦ 1 Tbsp prepared pesto
- ✦ 2 Tbsp red wine vinegar
- ✦ 2 Tbsp pine nuts, toasted
- ✦ 1/4 cup grated Parmesan



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Instructions:

1. Place all cut vegetables and the tomatoes in a large shallow baking dish, add the olive oil, and toss to coat. Season with salt and pepper.
2. Place the vegetables on the grill and cook for 5 to 6 minutes on each side, removing the tomatoes after about 5 minutes.
3. Transfer vegetables to a cutting board and coarsely chop, leaving the tomatoes whole.
4. Place the chopped vegetables and tomatoes in a large bowl, add the pesto, vinegar pine nuts and parmesan. Serve at room temperature.

