

Grilled Vegetables Salad with Balsamic Vinaigrette

Balsamic Vinaigrette

Ingredients:

2 tbsp	Balsamic vinegar
100 ml	Olive oil
1 tbsp	Mustard
To taste	Salt & pepper

Instructions:

1. Mix balsamic vinegar, mustard, salt, and pepper in a mixing bowl.
2. Slowly whisk in olive oil.

Grilled Vegetable Salad

Ingredients:

1	Red pepper
1	Yellow pepper
1	Sliced zucchini (3/4 cm thick)
1 bunch	Asparagus
1 recipe	Balsamic vinaigrette
4 tbsp	Olive oil

Instructions:

1. Mix all vegetable with olive oil.
2. Place the whole red pepper and yellow pepper on the grill. Rotate the peppers once a while. Cook until both peppers turned black. Take them out and let cool for 10 minutes.
3. Grill zucchini and asparagus until cooked and have grill marks on them.
4. Use a piece of clean towel to rub the skin off from both yellow and red pepper. Then thick slice both peppers.
5. In a large mixing bowl, mix together zucchini, pepper, asparagus, and balsamic vinaigrette