

## Summer Vegetable Toss

### **DRESSING:**

- 2 tablespoons red wine vinegar**
- 1 tablespoon extra-virgin olive oil**
- 1 tablespoon honey**
- 1 teaspoon salt**
- 1/8 teaspoon black pepper**
- 1 garlic clove, minced**

Whisk together all dressing ingredients and leave at room temperature until ready to serve.

### **BREAD/CROUTONS:**

- 1 1/2 teaspoons extra-virgin olive oil**
- 1 garlic clove, minced**
- 4 (1-ounce) slices diagonally cut day-old French bread (about 1 inch thick)**
- 1/8 teaspoon black pepper**

Combine olive oil and minced garlic in a small dish and microwave for 20 seconds to combine. Mash garlic in oil and stir well. Brush garlic oil on both sides of bread slices and sprinkle with pepper. Toast the bread about 5 minutes on each side on the cooking disk or in the oven if preparing ahead of serving. Remove from cooking disk, cool, and dice into 1 inch chunks. (Bread should be pretty toasty and crispy, not soft at all.)

### **VEGETABLES:**

- 2 large tomatoes, cored, cut in half crosswise, and seeded**
- 1 red bell pepper, quartered**
- 1 yellow bell pepper, quartered**
- 1 red onion, cut into 1/2-inch-thick wedges**
- Cooking spray or oil**
- 3 cups (1/4-inch) sliced zucchini (about 1 pound)**
- 3 cups (1/4-inch) sliced yellow squash (about 1 pound)**
- Salt/pepper to taste**

Heat the cooking disk over medium high heat, add a small amount of cooking oil and the vegetables. Sauté vegetable over medium high heat about 10 minutes or until vegetable are cooked through, but not mushy. Season with salt and pepper as needed. 1 tablespoon chopped fresh or 1 teaspoon dried basil 1 tablespoon chopped fresh or 1 teaspoon dried thyme 1/2 cup (2 ounces) crumbled feta cheese When the vegetable reach the desired doneness, remove the cooking disk from the heat, and toss the vegetables together with the dressing, croutons, basil, thyme, and feta. Serve from the cooking disk.

