

Grilled Vegetables with Scallion-Serrano Vinaigrette

Serves 8 as an appetizer

Vinaigrette recipe from Food and Wine

- 6 scallions, white and light green parts only
- 2 Serrano chiles
- 3 Tb rice vinegar
- 3 Tb water
- 1 Tb honey
- ¼ cup olive oil
- 3 Tb cilantro
- Salt
- 4 Portobello mushrooms, stems and gills removed
- 1 bunch asparagus
- 2 red bell peppers, seeds removed and cut into sixths
- 4 Zucchini, quartered lengthwise, seeds removed
- Olive oil
- Kosher salt and fresh-ground pepper

Prepare vinaigrette – Add first 7 ingredients to a food processor. Pulse until well blended. Season with salt.

Grill vegetables – If you need to work in batches, start with the mushrooms. Brush vegetables with olive oil and season with salt and pepper. Grill over direct heat, being careful not to overcook. If some items are done earlier, cover with foil while you wait on the rest. Serve immediately with the vinaigrette.