

Roasted Garlic Grilled Vegetables



Total Time: 15 Minutes



Servings: 8 Servings

INGREDIENTS

- 1 ear corn, cut into chunks
- 1 medium red onion, cut into thin wedges
- 1 small green bell pepper, cut into chunks
- 1 small red bell pepper, cut into chunks
- 1 small yellow bell pepper, cut into chunks
- 1 small yellow squash, sliced
- 1 cup mushrooms, halved
- 2 tablespoons oil
- 1 tablespoon McCormick® Grill Mates®
Roasted Garlic & Herb Seasoning

INSTRUCTIONS

1. Toss vegetables with oil and Seasoning in a large bowl.
2. Place vegetables in grill basket, grill rack or thread onto skewers.
3. If using wooden skewers, soak thoroughly in water for at least 30 minutes before threading. This prevents them from burning when on the grill.
4. Grill over medium heat for 12 to 15 minutes or until vegetables are tender, turning occasionally.



For charred and smoky vegetables:

Do not cut vegetables. Brush whole vegetables with oil and sprinkle with Seasoning. Grill over medium heat 12 to 15 minutes or until charred, turning occasionally. Slice or cut into bite-size chunks before serving.

For tender and juicy vegetables:

Grill in a foil packet. Place vegetables in center of large sheet of heavy duty aluminum foil. Drizzle vegetables with oil and sprinkle with Seasoning; toss to coat well. Bring up sides of foil; double fold top and ends to tightly seal packet. Grill over medium-high heat 12 to 15 minutes or until vegetables are tender, turning packet over halfway through Total Time.

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