



Grilled Garden Vegetables

4 cups sliced vegetables (such as zucchini, sweet peppers, green beans, onions, asparagus, and mystery squash)

Dressing

Juice from one lime

1 Tbsp. fresh ginger, chopped

1-2 cloves garlic, chopped

1 tsp. agave syrup or honey

1/8 tsp. chili powder

1 Tbsp. sesame oil

Sea salt and fresh ground pepper to taste

Preheat barbeque grill or oven to 400°. Toss vegetables in olive oil. Place in grill basket or baking dish and grill until tender but crispy, stirring frequently. This will only take a few minutes. Remove from heat and coat with dressing and serve!

Enjoy and be ever so thankful to the earth and sun for those glorious vegetables!

-Sue

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