Grilled Vegetable Platter

Makes: Makes 6-8 servings
Prep Time: 15 minutes Grill Time: 15 minutes
Total Time: 30 minutes

- 3 ears corn, shucked and cut crosswise into 4 pieces per cob
- 2 zucchini, sliced on the diagonal into 1" slices
- 1 bunch of assorted-colored carrots, green tops cut off
- 1 bunch of asparagus, ends trimmed
- 1 red pepper, seeded & quartered
- 1 yellow pepper, seeded & quartered
- 1 orange pepper, seeded & quartered
- 2 bunches cherry tomatoes on the vine
- 3 tbsp extra virgin olive oil
- Kosher salt & freshly ground pepper
- Thyme, oregano or rosemary, finely chopped & extra sprigs for garnish

Prepare gas grill to medium-high heat.
Place all vegetables on a sheet pan. Drizzle olive oil over. Sprinkle with Kosher salt and pepper. Toss to make sure all the vegetables are coated.

Place denser vegetables such as carrots and peppers on the hottest part of the grill. After 5 minutes, add the corn and zucchini to the grill, turning the carrots and peppers as necessary to achieve grill marks. Continue flipping vegetables until cooked through, another 5-8 minutes.

Remove all vegetables to platter. Add zucchini and tomatoes to the grill. After a few minutes, turn the asparagus and tomatoes (carefully) until blistered and cooked through (you will want to repeatedly turn the asparagus, but only turn the tomatoes once. Once cooked, remove to the platter.

Sprinkle chopped herbs over the top of the vegetables. Garnish with additional sprigs if desired. Vegetables can be served hot or at room temperature.

Chef's Note:

To roast the vegetables, preheat the oven to 375°F. Keep the vegetables in groupings on the sheet pan. Use two pans so that you can have some space between the veggies (otherwise, they will steam and not caramelize). Roast for 15 minutes, then flip the vegetables. Roast another 10-20 minutes, depending on the density of the vegetables (the carrots will take the longest at about 25-30 minutes, the asparagus & zucchini will take about 10-15 minutes total).