

Buttery Summer Vegetables



PREPARATION TIME
20 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
London broil



Look for reduced priced vegetables in the produce section of your supermarket.

These vegetables are less expensive, but are just as tasty and nutrient-rich.

SHOPPING LIST

- tomatoes • zucchini
- bell peppers • broccoli
- beef bouillon • cauliflower
- fresh basil

ON HAND

- onion • brown sugar • butter

INGREDIENTS

- 4 tomatoes, cut into quarters
- 1 large onion, sliced
- 2 small zucchini, sliced
- 1/2 green bell pepper, julienned
- 1/2 red bell pepper, julienned
- 1 1/4 cups broccoli florets
- 1 1/4 cups cauliflower florets
- 1 tablespoon brown sugar
- 2 tablespoons chopped fresh basil or 2 teaspoons dried basil
- 1 teaspoon instant beef bouillon granules
- 2 tablespoons butter

SERVES 4

COOKIN'
Express

- Cut the vegetables into small, uniform pieces for even cooking. Smaller pieces will cook faster as well.

Make Ahead

Combine the vegetables in step 1 up to 8 hours ahead. Cover and refrigerate until ready to use.

VARIATION

These vegetables make a delicious and instant cold antipasto. Simply double the recipe and store in the refrigerator.

- 1 Preheat grill.
Combine tomatoes, onion, zucchini, green pepper, red pepper, broccoli and cauliflower in a large bowl; mix gently.



- 2 Sprinkle vegetables with brown sugar, basil and bouillon granules; toss gently to mix.

- 3 Spread vegetables on a large sheet of heavy-duty foil. Dot with butter. Fold up foil to enclose vegetables, sealing edges.



- 4 Place on a grill rack. Grill over medium coals until vegetables are tender, about 15 to 20 minutes. Remove foil and place in a serving bowl.