

# Grilled Vegetables Olivada

Serves 1 | Active Time: 30 minutes | Total Time: 40 minutes

*Swick*

## Making the Vinaigrette

To prepare your mise en place, finely mince the garlic, roughly chop the capers and place both into a bowl. Next, pit and coarsely chop the olives. Add the sugar, chili flakes, red wine vinegar and extra-virgin olive oil and mix to combine. Set aside while you prepare the vegetables.

### Step 1: Making the Vinaigrette

- 2 garlic cloves
- 1 tbsp capers
- 1 cup picholine olives (or any type of olives)
- 1/2 tsp sugar
- 1/2 tsp red chili flakes
- 2 tbsp red wine vinegar
- 1/2 cup extra-virgin olive oil

## Preparing the Vegetables

To prepare the vegetables, cut the cauliflower into large pieces (about 1 1/2 to 2 inches). Trim the broccoli and cut it about the same size as the cauliflower. Cut the onion into wedges, trying to keep the core in tact. Snap off the woody ends of the asparagus and trim, if needed. Cut the peppers in half, and remove the ribs and seeds. Slice the peppers into wedges and set everything aside.

### Step 2: Preparing the Vegetables

- 2 1/2 cups cauliflower (12 oz)
- 2 1/2 cups broccoli (6 oz)
- 1 small red onion
- 12 asparagus stalks
- 2 peppers (yellow, red, or green)

## **Grilling the Vegetables**

To grill the vegetables, preheat your grill to medium-high. Once hot, add the vegetables in a single layer. When grilling vegetables, we prefer not to use any oil, until after the vegetables are cooked. The oil can cause flare ups, which can blacken the vegetables and make them bitter.

Turn the vegetables over once they start to turn golden brown. This should only take a couple of minutes per side. It is best to check them often though, as they will continue to cook even after they are removed from the grill. If the asparagus tips are cooking faster, rotate them to a cooler side of the grill.

The vegetables should still be a bit crunchy when done. Transfer to a platter and set aside.

## **Step 3: Grilling the Vegetables**

### **Finishing the Dish**

To finish the dish, cut the asparagus on the bias into thirds. Then place the cauliflower and broccoli into a large bowl and gently toss with some of the olive mixture. Keep layering and mixing the vegetables, leaving the most delicate ones to the end. Once done, transfer to a bowl and serve.

## **Step 4: Finishing the Dish**