

# GRILLED SEASONAL VEGETABLES WITH NIÇOISE “AÏOLI”

*Yield: 10 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Niçoise “aioli”</i>	
Shallot, small dice	1 Tbsp.
Lemon juice	2 Tbsp.
Capers, chopped	1 Tbsp.
Dijon mustard	1 Tbsp.
Anchovy paste	1 tsp.
Canola Mayonnaise (see index)	¼ cup
Greek yogurt	¼ cup
Niçoise olives, chopped	½ cup
 <i>Marinade and vegetables</i>	
Canola oil	1 cup
Lemon juice	to taste
Garlic, minced	1 Tbsp.
Parsley, thyme, rosemary, finely chopped	1 Tbsp.
Salt	to taste
Black pepper, freshly ground	to taste
Red bell peppers, sliced	2
Yellow bell peppers, sliced	2
Zucchini, sliced	1 lb.
Eggplant, sliced	1 lb.
Red potatoes, parcooked, halved	½ lb.
Red onion, sliced	1

## **Method**

1. *For the “aioli”:* In a bowl, combine the shallot, lemon juice, capers, mustard, and anchovy paste. Stir in the mayonnaise, yogurt, and olives. Adjust seasoning with salt and pepper.
2. *For the marinade:* In a bowl, combine canola oil, lemon juice, garlic, parsley, salt and black pepper. Coat the vegetables evenly with the marinade. Let any excess drain completely away from the vegetables.
3. Place the vegetables on a hot grill; cook on both sides (the time will vary depending upon the type of vegetable and the thickness of the cut), rotating once to create crosshatch marks, if desired. Turn the vegetables and complete the cooking on the second side.
4. Serve the grilled vegetables with the Niçoise “aioli” on the side.

**Note:** Vary the vegetables depending on what’s in season.