

4 simple and delicious summer grilled veggie recipes to elevate your cookouts

1. Grilled Zucchini & Corn Salad with Feta and Basil

Ingredients:

- 2 zucchinis, sliced lengthwise
- 2 ears of corn, husked
- Olive oil
- Salt & pepper
- 1/2 cup crumbled feta
- Handful of fresh basil, chopped
- Juice of 1 lemon

Instructions:

1. Brush zucchini and corn with olive oil, sprinkle with salt and pepper.
 2. Grill zucchini and corn for 8–10 minutes, turning occasionally, until charred.
 3. Slice grilled zucchini into half moons; cut corn kernels off the cob.
 4. Toss with feta, basil, lemon juice, and a drizzle of olive oil.
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2. Charred Bell Peppers & Onions with Balsamic Glaze

Ingredients:

- 2 red bell peppers, quartered

- 2 yellow bell peppers, quartered
- 1 red onion, thickly sliced
- Olive oil
- Salt
- Balsamic glaze

Instructions:

1. Toss peppers and onions in olive oil and salt.
 2. Grill on medium-high heat until nicely charred, about 10–12 minutes.
 3. Drizzle with balsamic glaze before serving.
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3. Grilled Eggplant Steaks with Garlic Yogurt Sauce

Ingredients:

- 2 medium eggplants, sliced into 1-inch thick rounds
- Olive oil
- Salt & pepper
- 1/2 cup Greek yogurt
- 1 clove garlic, minced
- Juice of 1/2 lemon
- Chopped parsley for garnish

Instructions:

1. Salt eggplant slices and let sit for 15 min, then pat dry.

2. Brush with olive oil and grill for 3–5 minutes per side.
 3. Mix yogurt, garlic, and lemon juice to make the sauce.
 4. Serve eggplant topped with the garlic yogurt and parsley.
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4. Grilled Portobello Mushrooms with Herbed Pesto

Ingredients:

- 4 large Portobello mushrooms, stems removed
- Olive oil
- Salt & pepper
- 1/4 cup pesto (basil or parsley-based)
- Optional: grated Parmesan

Instructions:

1. Brush mushrooms with olive oil and season with salt and pepper.
2. Grill cap-side down first for 4–5 minutes, flip and grill another 4–5 minutes.
3. Spoon pesto into the center of each cap and sprinkle with Parmesan if desired.