



Char-grilled vegetable salad

Preparation: 15 minutes

Cooking: 16 minutes

Serves: 4

4 large flat mushrooms, thickly sliced
2 small eggplants, cut into 1cm-thick slices
2 zucchini, sliced lengthways
1 yellow capsicum, halved, deseeded, thickly sliced
1 red capsicum, halved, deseeded, thickly sliced
olive oil cooking spray
salt & ground black pepper
125g feta, crumbled
2 tbs extra virgin olive oil
1 lemon, quartered
crusty bread, to serve

1. Spray both sides mushrooms, eggplant, zucchini and capsicum with olive oil. Season with salt and pepper.
2. Preheat a barbecue grill on medium-high heat. Barbecue the mushrooms, eggplant and zucchini for 3 minutes on each side or until tender. Transfer to a large heatproof dish. Cover to keep warm.
3. Barbecue capsicum for 4-5 minutes each side or until tender. Transfer to the dish. Add feta, toss gently to combine.
4. Arrange salad on serving plates. Drizzle each plate with 2 teaspoons oil, a squeeze of lemon juice and season with salt and pepper. Serve with crusty bread.