



MaVERiCKs WICKED Summer Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Green Peppers
- 2 Red Peppers
- 2 Zucchini
- 12-14 Cremini Mushrooms
- 1 Lime
- Small Box Cherry tomato's
- Feta Cheese
- Garlic powder
- Salt/pepper
- Olive oil
- Mint - 4 leaves

Instructions

Step 1

Cut Zucchini in half and cut one half into 4-6 wedges. Do the same with the rest of the Zucchini. Take mushrooms and cut into 4. Take mushrooms and zucchini and spread Olive oil, salt, pepper and garlic powder on them and mix, let rest. (pinch of the salt/pepper and garlic powder)

Step2

Brush peppers with olive oil. Turn on BBQ at 300 degrees, or medium high. Place peppers on BBQ and the zucchini and mushrooms. Let zucchini and mushrooms cook for 3 mins and make sure they have some nice grill marks. Turn peppers every 2 mins, or until skin looks semi charred.

Step 3

Cut zucchini into small pieces and place in a bowl with the mushrooms. Empty out the core of the peppers and chop into small pieces, or however big or small you want them to be. Place in the bowl with the mushrooms and zucchini, add tomato's, and add 1/2 TS of salt, pepper and 1/4 garlic powder, or however salty you want it to be...(you can always add, but not remove). Add the juice of one lime, chop mint very fine and a splash of olive oil, and add feta cheese, mix and
MMMMMMMMMMMMMMMMMMMMMMMMMMMMMM GOOD!!!

This salad is so easy, refreshing and tasty. It goes well with all BBQ parties. Try it out and let me know what your guest think

CHEERS!!!