



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.

