Greek-Inspired Grilled Vegetables

Serves 4-6

Time this right by grilling the vegetables from densest to lightest so they're finished at the same time. They are especially good at room temperature, so it is OK to let them rest after grilling.

- **1 bulb fennel, core removed, cut into 8 wedges**
- **1 red onion, cut into 8 wedges**
- **1 head radicchio, cut into 8 pieces**
- **1 bunch green onions**
- **4 carrots, peeled, split in half lengthwise**
- **4 medium pattypan squash, cut in half**
- **Greek Marinade (see recipe)**

Instructions: Heat grill or grill pan to medium-high. Toss vegetables in marinade and allow to sit for half hour while the grill is getting hot. Alternatively, marinate the vegetables overnight, covered and refrigerated.

Add the fennel and red onion to the grill and grill for 4 minutes on each side. Add the radicchio and grill for 3 minutes per side, just until wilted and starting to brown. Grill green onions, carrots and squash for 2 to 3 minutes per side.

Remove vegetables to a platter and serve with grilled cheeses.

The calories and other nutrients absorbed from marinades vary and are difficult to estimate. Variables include the type of food, marinating time and amount of surface area. Therefore, this recipe contains no analysis.