

## Grilled Vegetable Salad

Serves 6

### Dressing

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|-------------------------------|--|
| 1/4 cup olive oil             | 1 Tablespoon Dijon mustard             |
| 3 cloves garlic, minced       | 2 Tablespoons lemon juice              |
| 1 Tablespoon balsamic vinegar | 1/2 teaspoon minced fresh thyme leaves |
| Salt and ground black pepper  |  |

### Salad

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|--|---------------------------------------|
| 1 zucchini, sliced into 1/4-inch planks              | 1 red onion, cut into 1/2-inch rounds |
| 1 eggplant, sliced into 1-inch rounds                | 1 baguette, sliced into 1-inch rounds |
| 2 red bell peppers, halved, seeded, and pressed flat | 1/3 cup pine nuts, toasted            |
| 1/2 cup olive oil                                    | 7 oz. mixed salad greens              |
| Salt and ground black pepper                         | Shaved Parmesan cheese for garnish    |

Whisk oil, garlic, lemon juice, vinegar, mustard, thyme, and salt and pepper.

Toss zucchini, eggplant, and bell peppers with 3 tablespoons oil in bowl and season with salt and pepper. Brush onion and baguette with remaining 5 tablespoons oil and season with salt and pepper. Grill vegetables and bread until charred on both sides, just 1 or 2 minutes for bread and up to 12 minutes for onions.

Chop vegetables roughly and toss with pine nuts and 2 tablespoons dressing in bowl. Toss salad greens with 2 tablespoons dressing in second bowl.

Place 3 bread slices on each large plate. Top bread with salad, then vegetables. Drizzle with remaining dressing; garnish with Parmesan. Serve.