

Grilled Vegetables

DIRECTIONS

1. Mix the oil, thyme leaves, salt and pepper. Brush the vegetables with the oil mixture.
2. Coat your griddle with an oil spray and place the griddle on the cooktop.
3. Heat a griddle over medium-high heat for 2-5 minutes. Recommended power level 6-7.
4. Grill the vegetables until they're tender-crisp, turning over once during grilling and brushing often with the oil mixture.*
5. When cooking is finished, turn off the burner.
6. Serve.

*Cooking time depends on the kind of vegetables:

- 3-4 min. asparagus, onions.
- 5-7 min. eggplant, zucchini, mushrooms.
- 8-10 min. peppers.



PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Griddle

COOK TIME

10-20 minutes

INGREDIENTS

- 1 large red onion, thickly sliced
- 1 large red or green pepper, cut into wide strips
- 1 medium zucchini or yellow squash, thickly sliced
- 2 cups large mushrooms
- ½ tsp. dried thyme leaves, crushed
- Salt and pepper to taste
- 2-3 Tbsp. olive oil

SERVES 4