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## Tunisian-Style Grilled Vegetables (Mechouia)

From *America's Test Kitchen* Season 14: Grilling Goes International

### WHY THIS RECIPE WORKS:

This Tunisian grilled vegetable salad can turn out soggy if the vegetables are grilled whole. To eliminate moisture, we cut them in half before grilling—allowing moisture to evaporate without creating too many pieces to tend to on the grill. A Tunisian spice blend called *tabil* provides exotic flavor, while lemon and a trio of herbs contribute freshness.

### Serves 4 to 6

Serve as a side dish to grilled meats and fish; with grilled pita as a salad course; or with hard-cooked eggs, olives, and premium canned tuna as a light lunch. Equal amounts of ground coriander and cumin can be substituted for the whole spices.

### INGREDIENTS

#### VINAIGRETTE

- 2    teaspoons coriander seeds
- 1 1/2    teaspoons caraway seeds
- 1    teaspoon cumin seeds
- 5    tablespoons olive oil
- 1/2    teaspoon sweet paprika
- 1/8    teaspoon cayenne pepper
- 3    garlic cloves, minced
- 1/4    cup chopped fresh parsley
- 1/4    cup chopped fresh cilantro
- 2    tablespoons chopped fresh mint
- 1    teaspoon grated lemon zest plus 2 tablespoons juice
- Salt

#### VEGETABLES

- 2    bell peppers (1 red and 1 green)
- 1    small eggplant, halved lengthwise
- 1    zucchini (8 to 10 ounces), halved lengthwise
- 4    plum tomatoes, cored and halved lengthwise
- Salt and pepper

**2** medium shallots, unpeeled

## INSTRUCTIONS

**1. FOR THE VINAIGRETTE:** Grind coriander seeds, caraway seeds, and cumin seeds in spice grinder until finely ground. Whisk ground spices, oil, paprika, and cayenne together in bowl. Reserve 3 tablespoons oil mixture. Heat remaining oil mixture and garlic in small skillet over low heat, stirring occasionally, until fragrant and small bubbles appear, 8 to 10 minutes. Transfer to large bowl and let cool, about 10 minutes. Whisk parsley, cilantro, mint, and lemon zest and juice into oil mixture; season with salt to taste.

**2. FOR THE VEGETABLES:** Slice ¼ inch off tops and bottoms of bell peppers and remove cores. Make slit down 1 side of each bell pepper and then press flat into 1 long strip, removing ribs and remaining seeds with knife as needed. Using sharp knife, cut slits in flesh of eggplant and zucchini, spaced 1/2 inch apart, in crosshatch pattern, being careful to cut down to but not through skin. Brush cut sides of bell peppers, eggplant, zucchini, and tomatoes with reserved oil mixture and season with salt to taste.

**3.** Grill vegetables, starting with cut sides down, over medium-hot fire, until tender and well browned and skins of bell peppers, eggplant, tomatoes, and shallots are charred, 8 to 16 minutes, turning and moving vegetables as necessary. Transfer vegetables to baking sheet as they are done. Place bell peppers in bowl, cover with plastic wrap, and let steam to loosen skins.

**4.** When cool enough to handle, peel bell peppers, eggplant, tomatoes, and shallots. Chop all vegetables into ½-inch pieces and transfer to bowl with vinaigrette; toss to coat. Season with salt and pepper to taste, and serve warm or at room temperature.

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