**Grilled Vegetables**

Prep time: 10 min Cook time: 15 min

**Ingredients:**

* 1 cup red, yellow and green bell pepper, thickly sliced
* 1 cup green and yellow zucchini, thickly sliced
* 1 onion, sliced
* 2 tomatoes, chopped into 4
* 1 pack mushrooms, halved
* 4 tbsp extra virgin olive oil
* 2 tsp cloves garlic, minced
* 3 tbsp lemon juice
* 1 tbsp sugar
* ½ tbsp basil leaves, chopped
* Low sodium salt, pepper & oregano, to taste.

**Instructions:**

1. In a small bowl, combine lemon juice, 2 tbsp olive oil, sugar, basil, oregano, and 1 tsp garlic. Set aside for 10 minutes to allow the flavors to meld.
2. In a large bowl, add the vegetables along with salt, pepper, and garlic. Use your hands to mix well, ensuring the vegetables are evenly coated.
3. Heat a grill pan over medium heat and add 2 tbsp olive oil. Transfer the vegetables to the pan and cook for about 10 minutes, stirring and flipping occasionally until they are tender and slightly charred.
4. Add the lemon juice mixture to the cooked vegetables and mix well to combine.
5. Remove from heat and serve warm or at room temperature with sourdough bread.