

Grilled Vegetable Napoleons

Author: Jodi Hoffmann
Category: Hors d'Oeuvre
Servings: 18
Preparation Time: 40 min
Cooking Time: 6-8 min

A note before you start:

This is a very versatile recipe in that you can use any vegetables you like. I made a basil infused olive oil to give added herb flavor, but this is optional. You'll need sturdy wooden toothpicks as well.

Ingredients:

2 medium zucchinis

9 button mushrooms

1 large yellow pepper

1/2 of a small Vidalia onion

1 large ball of fresh mozzarella (optional)

Eighteen basil leaves (optional)

Basil infused olive oil - recipe below

Good Seasons zesty Italian dressing packet made according to the directions

2 TBSP Tamari

Step 1: Make the Good Seasons Italian dressing according to the package instructions. Add the tamari to it and mix well. Set aside.

Step 2: Wash the zucchini and the pepper and pat dry. Slice the zucchini 1/4" thick rounds. Cut the top of the pepper off. Remove the stem, but reserve the top portion for grilling. Remove the center portion with all the seeds. Cut the remaining pepper into 4 or 5 pieces (large enough to put on the grill.)

Step 3: Create individual layers of the onion by peeling the layers apart.

Step 4: Remove the stems from the mushrooms and brush any "dirt" with a dry paper towel.

Step 5: In a large mixing bowl add all the vegetables and 1/3 of the prepared Italian Dressing. Mix well and let marinate for at least 30 minutes.

Step 6: Cut 9 1/4" slices of fresh mozzarella. Cut each slice in half.

Step 7: Preheat the grill to medium high. Place the individual pieces of vegetables on the grill. Put the mushrooms upside down. After 1-2 minutes, check the veggies as they all have different cooking times. If they have nice grill marks, flip them over EXCEPT for the mushrooms. Grill another 2-3 minutes. Remove from the grill and toss back into the marinade bowl.

Step 8: When cool enough to touch, cut the peppers & onions into approximately 1" square pieces. Cut the mushrooms in half.

Step 9: Beginning with the pepper, start stacking the vegetables on top of each other. If using fresh mozzarella and basil leaves, sandwich them in the middle. Secure the stack with a toothpick. Drizzle with basil infused oil if using.

Basil Infused Olive Oil

1/2 cup of extra virgin olive oil

1/2 cup of loosely packed basil leaves

Zest of half a lemon

1/4 cup freshly grated parmesan cheese.

1 TBSP of mayonnaise

1/2 tsp of salt

Place all the ingredients into a blender (I have a little Ninja blender that works wonders for this.) Puree for 15-20 seconds until all the ingredients have been incorporated.

Buon Appetito!

