

# Grilled vegetables Salad , virgin vinaigrette. tomato, hazelnut |

**Recipe for 4 servings**

## **Description**

Pieces of grilled vegetables, served cold with its virgin vinaigrette.

## **Note**

Salad still warm will only be better. Make sure that the thickness of the cut vegetables is sufficient to withstand the BBQ. Imagine your choice of vegetables.

## **Ingredients**

### For the vegetables

- 0.50 Unit(s) Eggplant
- 0.50 Unit(s) Zucchini
- 0.50 Unit(s) Red onion
- 1 Unit(s) Red pepper
- 15 Ml Canola oil
- 30 Ml Olive oil

### Virgin dressing

- 125 Gr Cherry tomatoes
- 1 Unit(s) Green onion
- 50 Gr Hazelnuts
- 1 Tbsp Balsamic vinegar
- 2 Tbsp Olive oil

## **Preparation**

- Preparation time **30 mins**
- Preheat your **BBQ** at **500 F°**

### Preparation with the chef

Wash and slice the vegetables into slices 1 cm, cut the pepper into 4 or 5 pieces.

Mix all of your vegetables with canola oil and olive oil.

Place all the pieces of vegetables on the grill, about 2-3 minutes on each side.

### Virgin dressing

Cut your tomatoes into four quarters, add the balsamic, olive oil and finely chopped green onion.

Roast the hazelnuts in the oven for 6 minutes. At the exit, crush them with the flat of the blade of the knife, add them in the virgin sauce.

.Pour your vinaigrette over your already cooked vegetables, season them with salt and pepper

All you have to do is serve.

**Bon appétit!**