



grilled vegetables in spicy oil

A recipe by petra: www.cookseasonal.com/recipe/249

Preparation

1. Wash the bell pepper, remove the seeds, and cut into big chunks. Wash the zucchini and egg plant, and cut them into thick slices.
2. For the spicy oil, mix the olive oil, ginger, chili pepper and garlic, and leave to 'marinate' for a couple of hours.
3. Brush the chunks of bell pepper, the zucchini and egg plant slices, and the spring onions with the mix, then bbq them on each side until golden brown.

Delicious with chicken skewers.

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Ingredients

- **bell pepper (yellow):** 1 (in parts)
- **zucchini:** 1 (sliced)
- **egg plant:** 1 (sliced)
- **olive oil:** 100 ml
- **ginger:** 1 teaspoon (grated)
- **chili pepper (red):** 1 (finely chopped)
- **garlic:** 1 clove (chopped)
- **spring onion:** 1 bunch

Timing

- **Preparation time:** 10 minutes
- **Waiting time:** minutes
- **Cooking time:** 10 minutes