



# Grilled Herb-Marinated Vegetable Skewers with Lemon- Garlic Aioli



4-6 servings



70 minutes

## INGREDIENTS

### For the Marinade:

- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar
- 3 cloves garlic, minced
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh rosemary, chopped
- Salt and pepper to taste

### For the Vegetable Skewers:

- Cherry tomatoes
- Zucchini, sliced into rounds
- Bell peppers, cut into chunks
- Red onions, quartered
- Mushrooms, cleaned and halved

### For the Lemon-Garlic Aioli:

- 1 cup mayonnaise
- 2 tablespoons fresh lemon juice
- 2 cloves garlic, minced
- Zest of one lemon
- Salt and pepper to taste

## DIRECTIONS

### Marinating the Vegetables:

1. In a bowl, whisk together olive oil, balsamic vinegar, minced garlic, chopped thyme, chopped rosemary, salt, and pepper.
2. Place the prepared vegetables in a large Ziploc bag or shallow dish and pour the marinade over them. Seal the bag or cover the dish and let it marinate in the refrigerator for at least 1 hour.

### Preparing the Aioli:

1. In a small bowl, combine mayonnaise, fresh lemon juice, minced garlic, lemon zest, salt, and pepper. Mix well and refrigerate until ready to serve.

### Assembling the Skewers:

1. Preheat your grill to medium-high heat.
2. Thread the marinated vegetables onto skewers, alternating colors and shapes.
3. Grill the skewers for about 8-10 minutes, turning occasionally, until the vegetables are tender and have a nice char.

### Serving:

1. Arrange the grilled vegetable skewers on a platter.
2. Serve with a side of the lemon-garlic aioli for dipping.

**NOTES** This Grilled Herb-Marinated Vegetable Skewers recipe is a perfect farm-to-table dish for hosting a dinner. It highlights the freshness of seasonal vegetables, enhances their flavors with a delightful marinade, and adds a zesty kick with the lemon-garlic aioli. Enjoy the essence of the farm on your plate!