



## ANTIPASTO SALAD

- 2** Large zucchinis, sliced diagonally
- 4** Baby eggplants, sliced diagonally
- 2** Red capsicum, cored and cut into large pieces
- 2** Yellow capsicum, cored and cut into large pieces
- Trussed cherry tomatoes
- 1** Small sweet potato, sliced 2cm thick
- 100g** Rocket leaves
- 100g** Semi dried tomatoes
- 50g** Capers
- $\frac{1}{2}$  Cup chopped coriander
- 1** Tbsp red chili, deseeded and finely sliced
- Red wine vinegar
- Olive oil
- Sea salt and fresh ground black pepper

Turn on the BBQ grill to hot.

Toss prepared zucchinis, eggplants, capsicums and sweet potato in a little olive oil in a large bowl and season with salt and pepper.

Get the BBQ hot. Start grilling the vegetables, turning over when you have nice grill marks. Return cooked vegetables to the bowl.

Grill the cherry tomatoes separately and set aside as they are more delicate and will fall off trusses if tossed.

Add rocket, semi dried tomatoes, capers, coriander and chili to the bowl with a splash of red wine vinegar and extra virgin olive oil and toss. Check seasoning and plate up.

Add grilled cherry tomatoes as garnish.