



Marinated Provencal Salad

Active Time: 20 minutes | **Total Time:** 45 minutes | **Serves:** 8

Nutrition Information Per Serving

112.5 calories, 16.53 g carbohydrate, 6 g fiber, 10.53 g NET carbs, 3.5 g protein, 4.64 g fat

Ingredients

- 3 clove(s) organic garlic, pressed
- 1/4 cup(s) fresh herbs (parsley, oregano, thyme)
- 4 medium(s) organic red bell peppers, quartered lengthwise
- 6 medium(s) organic tomatoes, thinly sliced
- 1/4 cup(s) fresh basil, minced
- 1/4 cup(s) Calamata olives
- 1 whole organic eggplant, sliced lengthwise
- 2 Tbsp(s) organic extra virgin olive oil
- 4 Tbsp(s) organic balsamic vinegar
- 4 medium(s) organic zucchini squash, thinly sliced lengthwise

Preparation

1. Preheat broiler. Place peppers skin side up on baking sheet. Broil until skin blackens, set aside to cool.
2. Arrange zucchini on sheet, brush with oil. Broil 4 minutes each side. Repeat with eggplant, keeping veggies separate.
3. Peel and thinly slice cooled peppers.
4. Mix all herbs and garlic in bowl.
5. Alternate layers of zucchini, pepper strips, and eggplant, drizzling with oil & vinegar, and herb mixture after each layer.
6. Arrange tomato slices over roasted vegetables. Chill.
7. Drizzle with remaining oil and vinegar, top with herbs and olives and serve.

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