GRILLED ASPARAGUS MEDLEY

Ingredients

• 1 pound fresh asparagus, trimmed
• 1 each sweet red, yellow and green pepper, julienned
• 1 cup sliced fresh mushrooms
• 1 medium tomato, chopped
• 1 medium onion, sliced
• 1 can (2 ¼ ounces) sliced ripe olives, drained
• 2 garlic cloves, minced
• 2 tablespoons olive oil
• 1 teaspoon minced fresh parsley
• ½ teaspoon salt
• ½ teaspoon pepper
• ¼ teaspoon lemon-pepper seasoning
• ¼ teaspoon dill weed
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Directions:
In a disposable foil pan, combine the vegetables, olives and garlic; drizzle with oil and toss to coat. Sprinkle with parsley, salt, pepper, lemon-pepper and dill; toss to coat.

Grill, covered, over indirect medium heat for 20-25 minutes or until vegetables are crisp-tender, stirring occasionally.

Nutrition Facts:
Per serving
78 calories
5g fat (1g saturated fat)
0 cholesterol
241mg sodium
8g carbohydrate (0 sugars, 2g fiber)
3g protein

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