

# Vegetable Grillata with Mozzarella di Bufala

## INGREDIENTS

- 1 medium red bell pepper
- 1 large zucchini
- 1 medium eggplant
- 1 medium red onion
- 2 baby artichokes, halved
- 2 garlic cloves, minced
- 1 tsp. fresh chopped rosemary
- ½ cup extra-virgin olive oil
- 2-8 oz. balls of Mozzarella di Bufala, well drained
- ¼ cup balsamic vinegar
- sea salt and freshly ground black pepper
- rosemary sprigs for garnish

## PREPARATION

- 1) Broil or grill red pepper until charred on all sides. Place in a bowl and cover with plastic wrap and allow to cool. When cool, peel, discard seeds and cut into quarters. Set aside.
- 2) Slice zucchini, eggplant and red onion into ½-inch-thick slices. Broil or grill vegetables along with artichokes until tender. During last 2 minutes of cooking time, brush vegetables with garlic, rosemary and 2 tablespoons olive oil.
- 3) Slice each mozzarella ball into 6 slices.
- 4) Arrange grilled vegetables on a plate with mozzarella slices. Drizzle with remaining olive oil and balsamic vinegar. Add salt and pepper to taste. Garnish with rosemary sprigs.

**Makes 4 side-dish servings.**



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