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## Grilled eggplant, zucchini and red bell peppers

By Susie Iventosch

- 2 large eggplants, sliced into 1/4-inch thick slices
- 3 large zucchini, cut lengthwise into 1/4-inch thick slices
- 3 bell peppers, seeded and cut into 1-inch strips
- 1 teaspoon oregano
- 1 teaspoon sea salt
- 1 teaspoon pepper
- 1 tablespoon balsamic vinegar
- 3 tablespoons extra -virgin olive oil

Mix seasonings with olive oil and vinegar in a smallish bowl. Brush veggies with a light coating of oil mixture and grill over medium heat for approximately 2-3 minutes per side. Can be served hot or at room temperature.

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