

MORTON & BASSETT SPICES®

Grilled Veggies with Creamy Harissa Drizzle



FOR VEGGIES

- 1 eggplant
- 1 summer squash
- 1 zucchini
- 1 bell pepper
- 1 tablespoon olive oil
- ½ cup chopped fresh cilantro
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper

FOR HARISSA DRIZZLE

- 1 cup plain greek yogurt
- 1 tablespoon fresh squeezed lemon juice
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Harissa
- Salt & pepper to taste

Chop zucchini, eggplant, summer squash, and bell pepper into ¼ inch thick pieces. Lay chopped veggies on a baking tray and drizzle in olive oil, salt and pepper. Toss to coat evenly. Grill veggies either directly on grill or in a veggie grill basket, about 10-15 minutes until tender. Mix up the Harissa sauce and drizzle over veggies. Top with cilantro and lemon zest.



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