

Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!



Grilled Vegetable Pasta Salad

INGREDIENTS

2 small zucchinis
1 medium eggplant
2 bell peppers
1 bunch of asparagus
1 medium red onion
3 Tbsp. olive oil
½ tsp. salt
½ tsp. pepper
Box of rotini pasta
(or pasta of choice)

For the dressing:

½ cup olive oil
½ cup vinegar of choice
½ tsp. salt
½ tsp. pepper
½ tsp. dried oregano

DIRECTIONS:

1. Pre-heat grill to 425 °F.
2. Cut zucchini, eggplant, and peppers into grillable sized pieces. Remove outer layers of red onion and slice in half (but keep as intact as possible). Snap off tough bottoms of asparagus. Toss grill-ready vegetables in olive oil and salt and pepper.
3. Grill vegetables until tender. Set aside to cool.
4. Prepare pasta according to instructions on the box. Rinse well with cold water.
5. Cut grilled vegetables into bite-sized pieces.
6. In a large bowl add prepared pasta and prepared vegetables.
7. For the dressing, mix together olive oil, vinegar, salt, pepper, and oregano in a small bowl. Whisk well to combine.
8. Pour prepared dressing over the pasta and vegetables and toss well to coat.

From the kitchen of:
Christie

A wonderful make-ahead salad that celebrates seasonal vegetables like zucchini, eggplant, and peppers. This is a favourite of mine to bring to backyard get-togethers. It can easily be switched up by adding different vegetables, chopped olives, or crumbled feta cheese into the mix.



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