



Simple Summer Grilled Vegetable Salad with Balsamic Vinegar and Fresh Parmigiano-Reggiano

This salad is nice warm, room temperature or even chilled.

Assorted vegetables cut in rough chunks (for new potatoes, par boil)

combination I often use; new potatoes, asparagus, red bell pepper,
radicchio, zucchini, sweet onion

Good quality *cooking* olive oil,

*Fleur de Sel with Grilled Spices

Freshly ground pepper

Arugula

2 tablespoons *good quality *finishing* olive oil

2 teaspoons *good quality balsamic vinegar

*Fleur de Sel with Grilled Spices

Freshly ground pepper

Fresh grated * Parmigiano-Reggiano use a vegetable peeler to get nice big shards

Toss vegetables with cooking olive oil, Fleur de Sel with Grilled Spices and pepper.

Grill the vegetables turning frequently, until they are semi firm and have nice grill marks. Set aside and cool slightly. Cut vegetables in bite size pieces. Toss together with arugula. Add a finishing olive oil and parmesan cheese. Toss. Adjust seasoning if necessary. Drizzle with balsamic and serve.

**items available at Culinary Market, go ahead, and use a regular olive oil for cooking the vegetables and finish with something amazing!*

Add some variations

- fresh tomatoes and basil
- other fresh herbs, rosemary or thyme.
- Change up the cheese; fresh crumbled goat cheese, grated pecorino with peppercorns or Vella Dry Jack. Gorgonzola or any nice bitey blue cheese.
- Add left over cooked chicken or steak for a main dish salad.