

## Grilled Tandoori Vegetables (2 servings)

- 1 Pound mixed vegetables such as cauliflower, eggplant, onions, and zucchini, trimmed and cut respectively into large florets, slices and strips
- Cooking oil or cooking spray

### Marinade

Two heaped tablespoons **Seven Happy Seeds Tandoori Marinade & Rub**

Two Tablespoons cooking oil plus more for drizzling

1. Place marinade ingredients in a mixing bowl and make a smooth paste.
2. Using a spatula, coat vegetables with marinade.
3. Lightly coat a foil-lined baking sheet with cooking oil and arrange vegetables in a single layer. Drizzle lightly with oil and broil for about 20 minutes (turning once in between) until cooked through.

**Or, place on an oiled Panini grill and sear until tender but not overdone**

4. Serve on a bed of steamed rice, or use to make a wrap with whole wheat tortillas.

