



Iceberg Babies® Grilled Veggies & Goat Cheese

Yield: 8 servings

INGREDIENTS:

- 4 Garden Hearts® Iceberg Babies®**
- 4 red bell peppers, cored and cut into quarters
- 4 yellow bell peppers, cored and cut into quarters
- 4 medium-size zucchini, sliced into 1/4-inch thick slices, lengthwise
- 2 eggplants, sliced into 1/4-inch thick wheels
- 2 red onions, sliced into 1/4-inch thick slices, crosswise
- 8 green onions, washed and trimmed
- 1 cup olive oil
- 1 tablespoon Italian seasoning
- 1 tablespoon kosher salt
- 3/4 cup balsamic vinegar
- 1/2 teaspoon freshly ground black pepper
- 1 8-ounce log of creamy goat cheese
- 2 cups coarsely ground walnuts

METHOD

1. Rinse Iceberg Babies® under cold running water and allow to air-dry. Remove outer leaves, if desired. Cut the lettuce into quarters and keep refrigerated.
2. Place the cut vegetables in a large bowl, drizzle with olive oil, and sprinkle with Italian seasoning and kosher salt. Toss well to ensure even coverage of the vegetables.
3. Heat barbecue grill and brush the surface with a small amount of olive oil. Place all of the vegetables on the grill and close the cover to create a baking environment. Turn the vegetables to give them nice grill marks and remove when “al dente.” (The cooking time varies depending on the texture and thickness of the vegetables, approximately six to eight minutes.) Place grilled vegetables on a cookie sheet and let them cool slightly.
4. Cut grilled vegetables into one-inch wide strips and place back into the large mixing bowl.
5. Sprinkle with balsamic vinegar and pepper. Toss gently and keep warm until ready to serve.
6. Cut goat cheese log into eight half-inch slices and coat each slice with coarsely ground walnuts. Place on cookie sheet and bake at 375 degrees Fahrenheit for three minutes.
7. To serve, spoon the warm grilled vegetables onto the Iceberg Babies® wedges and top with a slice of warm goat cheese.



Recipe by: **Beat Giger, CEC, AAC, Corporate Chef**
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Chef's comment: “Garden Hearts® Iceberg Babies provide the perfect size for a functional and elegant presentation.”



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