

**Barbequed Vegetable Salad**

**Season:** Spring

**Type:** Accompaniment

**Difficulty:** Easy

**Serves:** 32 tastes

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| **Equipment:**Salad spinnerChef’s knifeChopping boardjar | **Ingredients:**1 kg sweet potato3 red onions1 bunch asparagus2 zucchini500g baby spinach150g feta1 tbs wholegrain mustard2 tbs red wine vinegar2 tbs olive oil |

**What to do:**

1. Peel and very thinly slice the sweet potatoes into circles.
2. Slice the zucchini into circles.
3. Slice the red onion into wedges.
4. Snap woody ends from asparagus.
5. Preheat a barbecue on medium.
6. Brush the sweet potato slices with a little of the oil and season with salt and pepper. Cook on barbecue for 2-3 minute each side or until tender. Transfer to a plate.
7. Repeat with zucchini
8. Cook asparagus on barbeque for 2 minutes.
9. Add onion to the barbecue and cook, turning, for 3-4 minutes or until it softens. Remove from heat.
10. Place the spinach on a serving plate, layer sweet potato and zucchini circles onto, scatter over red onion and asparagus.
11. Sprinkle feta cheese over the top.
12. Combine the mustard, vinegar and remaining oil in a screw-top jar and shake until well combined. Drizzle over the salad and serve immediately.