

This grilled vegetarian dish is a great template for a light summer meal. Don't worry if you can't find the right vegetables: Use whatever is fresh and in season and you can't go wrong.

Ingredients:

- Heirloom tomatoes, select a few colours
- pack Sweet Rainbow Peppers 1lb **Delight Cocktail Tomatoes**
- bunch asparaaus
- small carrots
- baby zucchini
- larae radishes
- package mixed baby lettuce
- blocks extra-firm tofu

Dressina

- 1/4 cup apple cider vineaar
- tablespoons mirin
- 11/2 tablespoons sesame oil
- teaspoon soy sauce
- teaspoon gochugaru (Korean red pepper flakes)
- aarlic clove minced

finely grated Kosher salt Pepper







Directions:

- 1. Select a large serving platter for this recipe.
- 2. Wash, prep and cut all vegetables. Slice Heirloom tomatoes into ¼" slices, Peppers cut into 8 sections, cut cocktail tomatoes in half, trim asparagus, cut carrots and zucchini in half lengthwise 1/4" thick and shave radishes.
- 3. Place asparagus, carrots, zucchini, peppers and cocktail tomatoes in a bowl, drizzle with oil, salt and pepper thes toss lightly. Place seasoned vegetables on grill then grill until the vegetables are lightly charred and tender crisp. Transfer to baking sheet.
- 4. Cut tofu into ½" cubes, pat dry with paper towels then place in a bowl and lightly toss with oil and season with salt and pepper then set on grill. Grill tofu until lightly charred, about 1 minute per side then transfer to a serving platter.
- 5. Arrange the tomatoes, radishes, spinach and baby lettuces on a large platter. Top with the tofu and grilled vegetables and drizzle with the dressing.
- 6.In a small bowl, whisk together cider vinegar, mirin, sesame oil, soy sauce, gochugaru, garlic then season with salt and set aside for flavours to blend.
- 7. Garnish with pea shoots, sesame seeds and serve immediately.

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