

Blistered Baby Zucchini, Baby Pattypan Squash, and Grilled Tomatoes

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YieldMakes 6 servings

Ingredients

Olive oil (for brushing)

2 cups yellow and green baby pattypan squash (9 to 10 ounces)

6 baby zucchini

6 medium tomatoes, halved through cores

Preparation

Prepare barbecue (high heat). Brush grill rack with oil. Brush pattypan squash, zucchini, and tomatoes with olive oil; sprinkle generously with salt and pepper. Grill until vegetables are blistered and slightly charred, about 8 minutes for squash and zucchini, turning occasionally, and about 6 minutes for tomatoes, shifting occasionally. Transfer to platter.