

Garlicky Marinated Vegetables

Makes 8-10 servings.

Ingredients:

- ¼ cup olive oil
- 2 tablespoons rice vinegar
- 1 tablespoon coarse-grain brown mustard
- 4 cloves garlic, minced
- ½ teaspoon salt
- ¼ teaspoon crushed red pepper
- ¼ teaspoon coarsely ground black pepper
- 1 small zucchini, cut into ½ -inch-thick sticks
- 1 cup fresh snow pea pods, trimmed
- 2 medium yellow and/or green peppers, cut into ½ inch strips
- 4 ounces whole button mushrooms, halved (1 ½ cups)
- 1 cup pitted kalamata olives
- 1 cup cherry or grape tomatoes

Directions:

1. *For marinade*, in a screw-top jar place oil, vinegar, mustard, garlic, salt, red pepper, and black pepper. Cover and shake until combined; set aside.
2. In a large saucepan, cook zucchini and pea pods in lightly salted boiling water for 1 minute. Drain and place in a large bowl half-filled with ice water to cool. Drain well.
3. In a large re-sealable plastic bag, place zucchini, pea pods, sweet peppers, mushrooms, olives, and tomatoes. Pour marinade over vegetables. Seal bag. Turn bag to coat vegetables. Marinate in refrigerator for 1 to 4 hours, turning bag occasionally.
4. To serve, let stand at room temperature for 1 hour. Drain vegetables, discarding marinade. Arrange vegetables on a serving platter or in a bowl and serve with toothpicks.