

GRILLED VEGETABLES

Yield: 6 Servings | Serving Size: 1 cup plus 1/2 ear of corn

Cost/serving: \$1.26

Ingredients:

2 Tablespoons vegetable oil

2 garlic cloves, finely chopped

3 sweet potatoes, cut into 1/2-inch slices

3 corn cobs, cut into 2-inch sections

2 zucchinis, cut into 1/2-inch slices

Salt (optional)

Pepper (optional)

Directions:

- 1) Mix oil and garlic in a large bowl. Add vegetables and toss.
- 2) Place vegetables on broiler pan or grill. Cook 10 minutes, turning twice. Test vegetables to make sure they are tender. If not, cook until they are tender. Add salt and pepper, if desired.



Nutrition Facts

6 servings per container

Serving size 1 cup plus 1/2 ear of corn (198g)

| Amount per serving Calories | 170 |
|-----------------------------|-----------------|
| | % Daily Value* |
| Total Fat 5g | 6% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 30mg | 1% |
| Total Carbohydrate 31g | 11% |
| Dietary Fiber 4g | 14% |
| Total Sugars 8g | |
| Includes 0g Added Sug | gars 0 % |
| Protein 4g | |
| Vitamin D 0mcg | 0% |

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calcium 34mg Iron 1mg

Potassium 445mg

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2%

6% 10%