

Grilled Vegetable Trio

Ingredients

- 1 medium onion, sliced thin
- 2 medium zucchini, 1/8-inch slices
- 1/4 cup Parmesan cheese
- 1/2 tsp thyme leaves
- 1/2 clove garlic, minced
- Dash pepper
- 2 Tbsp butter, cut into bits
- 2 medium tomatoes, quartered

Instructions

1. Tear off a length of Heavy Duty Reynolds Wrap aluminum foil.
2. Place onion in center of foil in single layer; top with zucchini, cheese, seasonings, and butter.
3. Bring four corners of foil up together in pyramid shape.
4. Fold openings together loosely for heat circulation and expansion.
5. Seal by folding over ends and pressing to package.
6. Grill over medium-hot coals 20 minutes.
7. Carefully open bundle; add tomatoes; reseal.
8. Grill 20 to 30 minutes longer or until zucchini is tender and tomatoes are heated through.

Makes 4 servings.

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| 1 med. onion, sliced thin | 1/2 clove garlic, minced |
| 2 med. zucchini, 1/8-in. slices | dash pepper |
| 1/4 C. Parmesan cheese | 2 Tbsp. butter, cut into bits |
| 1/2 tsp. thyme leaves | 2 med. tomatoes, quartered |

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**The good
food wrap**

