



Grilled Broccoli and Onion Salad

Description

default watermark



Grilled Broccoli
and Onion Salad
joyfulscribblings.com

My friend Anne is sharing this **grilled broccoli and onion salad** recipe today. I sampled her leftovers and it was delicious. Even though the summer is winding down, we still have a couple of months of grill time in Kansas. Lots of people grill year round, but we usually shut ours down once the weather gets below 65. If you are firing up the grill this Labor Day weekend this salad would make a great healthy side dish.

I was in the mood to make something a little different for dinner the other night, so I sifted through a stack of recipes I've been wanting to make and this recipe caught my eye. I love veggies and grilled broccoli intrigued me, so I fired up the grill and gave it a try. The results were delicious. My husband and I agreed it tasted like a gourmet salad, and the best part about it was it's so simple! We paired it with some grilled sausage and a red zinfandel, yum!



Grilled Broccoli and Onion Salad

Recipe Type: side salad

Author: Anne Putnam

Ingredients

- 2 large, tight heads of broccoli, cut into 3/4in thick steaks, I also saved the larger florets and grilled them too.
- 2 TBSP olive oil, plus a little extra for brushing on veggies. I used a butter flavored olive oil, I think a garlic one would taste great too.
- 2 red onions, sliced across and 1/2 inch thick
- 3 tomatoes, cut up
- 2 TBSP red wine vinegar

- feta cheese
- salt and pepper

Instructions

1. Preheat your grill.
2. Brush the broccoli with olive oil and sprinkle with salt and pepper.
3. Grill over medium heat, flipping once, until broccoli is lightly charred and just a little tender.
4. Transfer to a baking sheet to cool.
5. Cut into smaller pieces.
6. Brush the onion slices with olive oil and season with salt and pepper.
7. Grill over medium heat and flip once, around 5 minutes. The onion should be charred and softened.
8. Transfer to a plate to let cool and then chop into smaller pieces.
9. In a large bowl, toss the tomatoes with 2 TBSP olive oil, red wine vinegar and salt. Let stand for 5 minutes.
10. Now add onion and broccoli and mix altogether.
11. Add cheese and toss.
12. *I didn't do this, but I think adding grilled mushrooms or kalamata olives would be lovely additions to this salad.

Linking to: [Treasure Box Tuesday](#)

Date Created

2014/08/25

Author

queenie