

## Grilled Mediterranean Vegetable Salad

### Dressing

2 plum tomatoes, cored, seeded and coarsely chopped  
3 tablespoons [lemon juice](#)  
3 tablespoons reduced-sodium chicken broth  
1 1/2 tablespoons extra-virgin olive oil  
1 tablespoon chopped fresh oregano, or 1 teaspoon dried  
Salt & freshly ground pepper to taste

### Salad

1 small eggplant, cut into 1/4-inch-thick rounds  
2 small zucchini, trimmed and cut into 1/4-inch-thick ovals  
4 plum tomatoes, cored and cut in half lengthwise  
1 fennel bulb, trimmed and cut into 8 wedges  
1 red onion, peeled and sliced into 1/4-inch-thick slices (rings kept intact)  
1 lemon, sliced  
3/4 cup crumbled feta cheese, preferably imported (3 ounces)  
8 imported black olives, preferably Kalamata, pitted and cut in half  
Freshly ground pepper to taste

To make salad dressing: Combine 2 tomatoes, lemon juice, broth, oil and oregano in a blender or food processor; blend or process until smooth. Season to taste with salt and pepper.

To make salad: Prepare a grill. Lightly oil grill rack. Cook eggplant, zucchini, 4 tomatoes, fennel, onion and lemon slices, in batches if necessary, until browned and tender. (Fennel will take 4 to 5 minutes per side; eggplant, zucchini and onion 2 to 3 minutes per side; and tomatoes and lemon 1 to 2 minutes per side.) As the vegetables are done, transfer them to a large shallow serving dish. Toss gently with the dressing. Garnish the salad with feta, black olives and a grinding of black pepper.