



## Grilled Vegetables

Vidalia onions,  
Sweet red peppers

Sweet yellow peppers  
Shiitake mushroom caps

For the marinade, combine all ingredients in the bowl of a food processor and pulse to combine. Use to marinate the swordfish overnight.

For the vinaigrette, combine the vinegar and mustard in the bowl of a food processor. Pulse briefly, then add the herbs. Pulse again until coarsely chopped. With the processor running, add the olive oil very slowly so that the mixture will emulsify into a smooth blend. Season with salt and freshly-ground pepper to taste.

For the swordfish, the night before, rub the swordfish steaks with the marinade. Cover and marinate, refrigerated, overnight. The next day, prepare an outdoor grill for cooking. Right before grilling, toss the onions, peppers and mushrooms with the olive oil, salt and pepper. When the grill is hot, grill the swordfish until it is well colored on both sides and the interior is medium (about 3 to 4 minutes per side, total).

When you have added the fish to the grill, spread the vegetables along the perimeter of the grill and carefully cook the vegetables without burning. Remove the fish from the grill, plate, drizzle with vinaigrette over the fish, top with vegetables and serve.

**Serves 4**

