



Total Time
NOT AVAILABLE

Serving & Size
1 CUP


Difficulty
EASY

Bring out the best flavors of fresh vegetables by basting them with herb-infused chicken broth during grilling

Yields
48

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 23	
	% Daily Value
Total Fat 0.1g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 79mg	3%
Total Carbohydrate 4.9g	2%
Dietary Fiber 1.1g	4%
Protein 1g	2%
Vitamin A 3%	Vitamin C 35%
Calcium 1%	Iron 2%

INGREDIENTS **WEIGHT** **MEASURE**

	Swanson® Chicken Broth	1 qt.
	dried thyme, crushed	4 tsp.
	black pepper, ground	1 tsp.
	red onion, thickly sliced	2 lb. 2 qt.
	green pepper, large 2-inch long strips	2 lb. 1 gallons
	zucchini, thickly sliced	56 oz. 3 qt.
	mushrooms, large	54 oz. 1 pt.

INSTRUCTIONS

1. Stir the broth, thyme and black pepper in a large bowl. Brush the vegetables with the broth mixture. 2. Lightly oil the grill rack and heat to medium. Grill the vegetables for 10 minutes or until tender-crisp, turning over once during grilling and brushing often with the broth mixture. CCP: Hold for hot service at 140 °F.

 **TIP**

Pair with Firecracker Flank Steak and 1/2 cup of fresh peaches for a meal under 500 calories.

You may substitute Swanson Certified Organic Chicken Broth or Swanson Natural Goodness Chicken Broth. Recipe variations may alter nutrient analysis.